THE NATIONAL Provisioner

THE MAGAZINE OF THE
Meat Packing and Allied Industries

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OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS

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Truck Delivery Widens Packer Sales Territory

Insulated Trucks Without Cooling Other than the Chill in the Meats Serve Packer Well in Hot Climate

Refrigerated and insulated motor trucks are simplifying the delivery of meat products.

With them the packer—particularly the one who does a local business—is independent of other transportation agencies.

He finds he can serve his customers better, deliver his products in better condition and reach territories that were closed to him previously because of lack of adequate and economical transportation facilities.

For the delivery of meats and meat products there are three types of bodies for the packer to choose from—those mechanically refrigerated, those refrigerated with ice and salt contained in bunkers or with solid carbon dioxide, and those simply insulated and containing no refrigeration.

Methods of Cooling in Use

Earlier trend in the use of trucks for long-distance meat transportation was toward the body refrigerated with ice and salt. Lately, however, packers are finding that for hauls up to say 150 miles refrigeration is not necessary.

The temperature of the meats when they go into the truck is low enough, when properly handled, to cool and keep cool the interior of the body, and to carry the meats without damage from too high a temperature.

When necessary or desirable solid carbon dioxide can be used as a refrigerant in such a body without changes in construction.

Good results with insulated trucks containing no refrigeration depend on proper preparation of the meats before they are loaded, and on a truck body design that will keep at a minimum the heat exchange between the cool air inside the truck and the warm air outside.

Packers contemplating the use of insulated or refrigerated truck bodies will be interested in these typical experiences of of a packer in the South who is operating four insulated trucks in interurban service to deliver salesmen's orders.

He finds these vehicles economical and efficient, and is planning the use of additional trucks of this type.

One Southern packer, who is having good results with insulated trucks, operates them on four routes.

He handles both fresh and cured meats in them, and reports that since he has placed these trucks in operation he is able to render much better service and to reduce his delivery costs.

> **Covering the Ground**
>
> **This packer covers sales territory within 150 miles of his plant with insulated delivery trucks.**
>
> **Routes vary from 12½ to 150 miles. Stops for delivery from 30 to 85.**
>
> **Outside temperatures range above 100 deg. in summer, and as high as 85 deg. inside the truck before loading.**
>
> **The only refrigeration is the chill in the meats, which is 32 deg. when loaded. Meats are well wrapped, and their temperature rise in the truck is slow.**
>
> **He never has any "returns" due to bad condition.**
>
> **Salesmen take orders, and intelligent drivers operate the trucks.**

Trucks, he finds, are the most economical method of delivering meats within a radius of 200 miles of his plant—providing careful, conscientious drivers are employed, men who are good drivers and who have the welfare of their employer at heart. Careless and unintelligent drivers, he says, are expensive and money wasters.

In addition to the direct saving made in the cost of transporting meats by truck, this packer finds there are other advantages in truck delivery that help to swell the profits.

Such service builds good will for the plant, and gets meats to retailers in better condition. Also, less meat is damaged in transit, and under proper operating conditions there are fewer claims for loss and shrink.

How Trucks Are Equipped.

At the present time this packer is operating insulated trucks over four of his longer routes, and he is planning the purchase of several more. Those now in use have capacities of 2½ and 1½ tons. The new trucks will have a capacity of three-quarter ton.

These trucks are insulated on the sides, top, bottom and ends with one layer of insulating material nailed directly on the truck frame. With this construction there is left between this layer and the outer body sheathing a dead air space about 1½ in. wide.

The dead air confined here acts as further insulation, and aids materially to retard the exchange of heat between

the cold air within the truck body and the warm air outside.

The floors are composed of two layers of hard wood between which is a layer of insulating material. The roof and the ends are insulated in the same manner as the sides.

Half way up from the floor on the sides and ends is placed sheet iron, to protect the insulation from injury when the trucks are loaded and unloaded.

Orders Assembled Before Loading.

A single door is placed at the rear end. This has been kept as small as possible, but is large enough to permit easy loading and unloading of all meat plant merchandise, including beef carcasses.

The trucks are not precooled before the merchandise is loaded in them. When a truck returns from a trip the merchandise not delivered, if any, is removed and placed in the cooler and the truck doors opened to air out the interior. These doors remain open until the truck is again loaded.

When the truck is to be loaded the merchandise is assembled in the cooler before any part of it is placed in the truck. When the load is made up it is removed to the truck as quickly as possible and the truck door closed.

Before being placed in the truck all of the meat is well wrapped in wrapping paper. In the case of beef carcasses, cheese cloth is applied to the meat before the paper is put on.

Insulation and Temperatures.

Wrapping the meat serves two purposes: It keeps the product clean and acts as an insulation.

The very good results this packer has had in delivering meats in trucks over long distances is due in some measure, he feels, to the care that is given the meats before they are placed in the trucks.

Quite frequently when the truck is loaded the temperature inside the body will be as high as 80 or 85 degs. F. The temperature of the meat when it goes into the trucks is close to 32 degs. The cold meat soon brings the temperature down to around 40 degs. When this point has been reached the temperature rise within the truck is very slow.

This packer says he never yet has had a piece of meat damaged when in an insulated truck body, despite the high temperatures sometimes reached in his section of the country.

Details of the Routing.

The four insulated trucks used by this packer are all in interurban delivery service handling orders previously sold by salesmen. The longest route is 150 miles, the first stop being 75 miles from the plant. This truck leaves the plant at 5:30 a. m. and returns between 10:00 and 11:00 p. m. About 40 stops are made on this route.

Another route extends about 40 miles from the plant and has from 80 to 85 stops, the first one of which is 25 miles from the starting point. This truck starts out at 5:30 a. m. and is back at 7:30 p. m.

The truck on route No. 3 makes a round trip of 130 to 140 miles, and delivers to between 30 and 40 retailers. The round-trip mileage of route No. 4 is 25 miles. The truck covering this route serves between 60 and 80 customers.

The 2½-ton trucks used on the longer routes are loaded with 4,000 lbs. and up of product, and the 1½-tonners used on routes three and four carry 2,500 lbs. and up. The three-quarter-ton trucks, when placed in service, will serve still shorter routes, and will carry 1,500 lbs. and up.

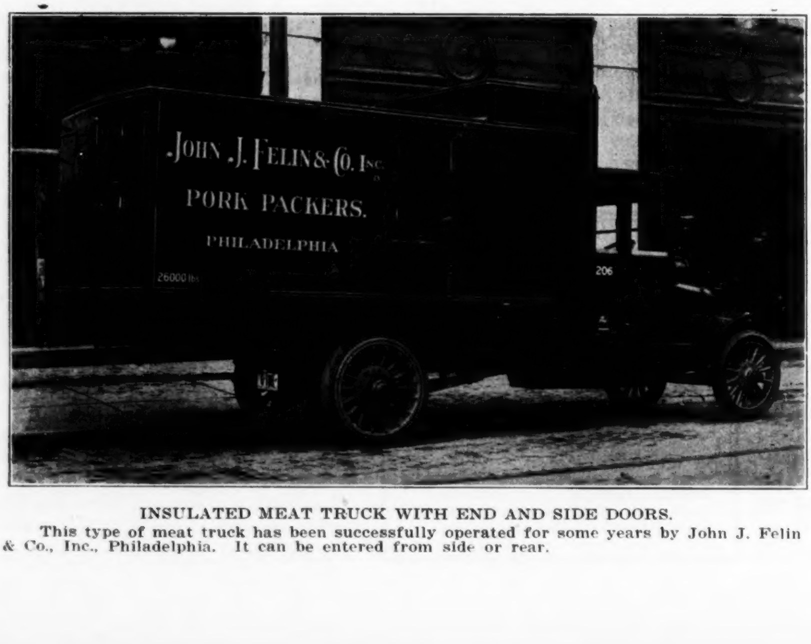
All of these insulated trucks are equipped with pneumatic tires, pneumatic shock absorbers and speed governors set at 30 m.p.h.

INSULATED TRUCK IS ROLLING ADVERTISEMENT.
This specially-designed two-ton truck body mounted on standard chassis is used by Arnold Bros., Chicago. It has rear door, and plenty of head room for removal of product.

TRADE ASSOCIATION ACTIVITY.

Howard C. Greer, director of the Department of Organization and Accounting of the Institute of American Meat Packers, spoke before the National School for Commercial and Trade Association Executives, in session at Northwestern University, on Tuesday, August 13. His address consisted of an analysis of the types of activity that can properly be carried on by the various trade associations, with a discussion of the advantages and disadvantages of each of the activities as part of an association program.

This school has been held for two weeks every summer for the past several years under the auspices of the Chamber of Commerce of the United States, National Association of Commercial Organization Secretaries and the American Trade Association Executives, and also Northwestern University, Evanston, Ill.



INSULATED MEAT TRUCK WITH END AND SIDE DOORS.
This type of meat truck has been successfully operated for some years by John J. Felin & Co., Inc., Philadelphia. It can be entered from side or rear.

Packer's Experience with Wrapped Fresh Meats

Tried Pork Chops and Beef Loins and Increased Volume and Profits When Trade Found Them Good Sellers

Merchandising fresh meats in package form—either frosted or unfrosted—is a suggestion that has captured the fancy of the meat trade.

Packers are experimenting along this line, preparatory to putting up meats in this manner. Some already have made a start with a few items.

One packer in the West is wrapping and packaging pork chops and beef tenderloins in 1-lb. packages.

Started more or less as an experiment—as a result of reading the discussions in THE NATIONAL PROVISIONER — his experiences have been so satisfactory that he now foresees a large ultimate market for packaged fresh meats in his territory.

Packers planning to put packaged fresh meats on the market will be interested to know that this packer did not find it difficult to induce his salesmen to push the packaged items.

Such resistance as was encountered came from retailers who were not convinced that the meats would keep well. Daily delivery solved this problem.

Consumers were receptive to the idea. They were open-minded and willing to be shown. Having tried the meats and found the quality first class, they showed no further hesitancy in purchasing.

While this packer made no particular effort to push these packaged meats, he finds his volume increasing rapidly, and he is preparing to put other wrapped and packaged fresh cuts on the market.

This is the experience up to this time of the Keefe-LeStourgeon Co., Arkansas City, Kan.

The information is furnished by Edward Keefe, son of President R. T. Keefe, who has been specializing in the plant end of the business and has contributed many new ideas. His brother, Richard T. Keefe, Jr., has been doing the same thing in the sausage department.

How Cuts Are Sold

The Keefe-LeStourgeon Co., Arkansas City, Kan., sell wrapped pork chops at 3 to 4c lb. above the price of loins.

Loin ends remaining after slicing are sold either as No. 2 chops or as roasts.

When sold as chops, a differential of 1½c lb. is made; if sold as roasts the price is 5c lb. under No. 1 chops.

Wrapped beef loins are sold at an advance of 6½c lb. above the cost. Less than 1-lb. pieces remaining after slicing are sold through the company's retail store.

Prices received for wrapped chops and loins cover cost of slicing, wrapping and wrapping material, and leave a profit.

Packaging Fresh Meats

Packers who are planning to market fresh meats in wrappings and packages, and who expect to gain their experience in this new order of merchandising as they go along, may find it convenient to start with pork chops.

This product lends itself to packaging more readily than do some others, and the cutting and wrapping process is simple.

The Keefe-LeStourgeon Company is putting up chops in 1-lb. packages and is cutting the chops 6 to 7 to the pound, depending on the size of the loins.

The chops are laid in the package in two layers, with three or four chops on top. The packages are packed for shipping in cartons capable of holding five 1-lb. packages.

How Pork Cuts Are Sold.

Chops of uniform thickness and grade are packed in each package, and several grades of chops are being cut and wrapped. Glassine is used as the wrapping material in this particular case.

It is the practice at this plant not to cut, wrap and package the chops until orders are received.

As a rule loins of 8 to 10 lbs. average are used. The cutting is done with an electric meat saw.

The loin ends are sold to retailers either as regular or No. 2 chops, or as pork loin roasts. If the ends are sold as No. 2 chops a differential of 1½c is made in the price; if sold as roasts, the differential is 5c under No. 1 chops.

The cut and packaged loins are sold at an advance of from 3c to 4c above the price of whole loins. This differential is sufficient, the company says, to cover the cost of cutting, wrapping and packaging, and still leave a profit.

Despite the fact that this company has not as yet made any particular merchandising efforts to sell the public on the idea of chops in packages, its business on this item is growing rapidly, and it expects that eventually packaged pork chops will be the universal method of merchandising pork loins.

Problems to Be Solved.

But this situation will not come about, it is believed in this organization, until some of the problems of wrapping, boxing, delivering and maintaining the quality of the product are solved. This, it is thought, will be a process of evolution in which contributions to better methods probably will be made by many packers.

In this connection, at least so far as pork chops are concerned, there do not seem to be any doubts as to whether or not sound processing and merchandising methods will be evolved. The general opinion seems to be that they will come.

Among the economic advantages of cutting loins and wrapping and packaging fresh meats in the meat plant this packer lists the following:

Advantages of the Method.

1—The retailer can replace skilled, experienced workers with cheaper help. If all cutting is done in the meat plant, cutting skill will not be needed in the retail store.

2—The packer can cut and wrap faster and more economically than the retailer, and can produce packages with greater sales appeal.

3—The retailer needs to buy only the

"Sales Resistance"

When one packer heard of the packaging of fresh meats he got busy in the plant and found he could put up chops and other small cuts attractively in several package forms.

Then he passed the good news on to his sales department. To his astonishment this was their reply:

"We couldn't sell such products. There's no demand for them!"

Question for the Sales Class: "WHAT IS DEMAND?"

meats he needs and can turn over to good advantage.

4—The retailer has little or no trimming loss or loss in shrinkage.

5—Labor and time of handling meats in the retail shop are reduced.

6—The retailer can do business on a smaller investment.

7—Turnover in the retail shop is more rapid.

8—The retail store can carry a larger assortment of merchandise on a smaller investment.

9—The retailer knows what his merchandise costs him, and at what price he must sell to make a profit.

Quality Must Be Maintained.

So far as pork chops are concerned, this packer believes that the matter of maintaining quality is the greatest problem to solve.

Quick freezing, of course, would assure that these meats would reach the consumer in first-class condition. But this is an expedient that can be resorted to, he thinks, only when a considerable quantity of loins are being cut.

Next to freezing, in order to maintain the quality, he places boxing, delivering and wrapping as problems of importance.

As far as he has been able to determine, no packer who is marketing pork chops has reached perfection in his methods of performing these operations.

Salesmen's and Retailers' Attitude.

As Mentioned, Mr. Keefe made no particular effort to merchandise pork chops. When he first placed these meats on the market he found the greatest resistance among retailers. They were willing to admit the value of fresh meat in packages, but were reluctant to purchase it in this form.

However, he now finds that this resistance is growing weaker, and that as more retailers purchase their chops in this form it is easier to sell others.

Packer salesmen were heartily in favor of taking on the new merchandise, particularly where it is possible to serve the trade daily.

Consumers showed a receptive attitude. If they were not sold on the idea at first, they maintained an open mind and were willing to be shown.

This packer's experience leads him to believe that the most resistance to the sale of frosted or unfrosted wrapped or packaged fresh meats will not come from consumers, but from the slow-moving retail trade, reluctant to adopt new ideas.

Packaging Frosted Beef Loins.

This company also is finding a growing market for wrapped frosted beef loins. For this trade it makes or purchases frozen beef loins, and cuts and packages them while they are frozen. A package weighs 1 lb. or as close to it as possible, and the meat is wrapped in glassine paper.

EDWARD KEEFE.
Who instituted the wrapped meat experiments at the Keefe-LeStourgeon plant.

The company sells its wrapped beef loins at an advance of 6½c above the cost price. This margin, it has been found, is sufficient to leave a very satisfactory profit when the cost of wrapping and wrapping material is taken into consideration.

The small pieces resulting from cutting the tenders into 1-lb. pieces are disposed of through the company's retail store.

As in the case with pork chops, this company has not as yet gone into the matter of labeling its wrapped frosted beef tenderloins, but is planning to take up this matter in the near future and decide on the kinds and styles of labels it will use on its various fresh meat packages.

The meat when frozen turns dark, and upon defrosting the natural red color is restored. There is no apparent effect on the quality, it is said.

[ED. NOTE.—It is now well known that meat quickly frozen soon after killing, and before the "ageing" process sets in, is apt to keep its fresh appearance when defrosted. This is not true with aged meats.]

In this case also, no particular efforts have been made as yet to merchandise the product.

At first some resistance from consumers was encountered, the complaint being that the beef was too dry. This was overcome by placing a piece of choice suet in each 1-lb. package.

At first the packer salesmen were not keen for the idea, but they are now "sold" on it.

Experiences With the Trade.

There was also some retailer resistance. This was based principally on the belief that loins handled in this manner would have poor keeping qualities. Daily delivery overcame this objection.

The company is not finding it is difficult to build volume on frosted fresh beef loins as it anticipated it would have.

At the present time its sales are mostly to the small dealer. But here and there the larger dealers are stocking the merchandise, and it will be only a matter of a short time, it is believed, until the majority of the dealers in the territory will be handling it.

In general, the company finds from these early experiments that the economic advantages that exist with packaged pork chops also apply to packaged frosted beef tenderloins. The practice of wrapping chops and tenderloins is profitable.

Further experiments will be carried on to extend the line to other products, and to improve methods and packages.

NEW CINCINNATI STOCKYARDS.

Establishment of a new stockyards at Cincinnati is announced with the organization of the Mutual Livestock Market, Inc., by local interests among whom are several Cincinnati meat packers, including H. H. Meyer, N. Ray Meyer and Armin Sander. Wholesale meat dealers, producers and marketing agents in three states are in the group.

An initial stock issue of $750,000 has been subscribed to the extent of $1,025,000 by the organizers. The organization has been financed entirely from within. The company has options on three possible sites. Each site would afford about 20 square acres and have sidings for 40 cars.

Building operations will start about Sept. 1, it is said. An abattoir may be a later development. The organizers and stockholders are Maurice Brown, Arman Sander, H. H. Meyer, N. Ray Meyer, Henry Cordes, William Hilberg, John B. Ireton, Edward Koch, Howard Pancero, Jacob Pancero, Jr., C. C. Hunnefeld, Norris Brock Co., E. E. Brown, George Brown, G. C. Reneker, Kirby Conner and R. Herbert Wunder, all of Cincinnati, and Monte Fox, Danville, Ky.; Leonard Weil, Lexington; O. A. White, Franklin, Ind.; Sant Richardson, Franklin; Elda H. Pavey, Greensburg, Ind.; John W. Ford, Hazelton, Ind.; Everett Hunt, Hazelton, and Joshua B. Renick, Springfield, O.

Study of Meat Quality

Work That Should Bring About Increased Meat Consumption

Progress thus far in the national cooperative study of factors influencing the quality and palatability of meat and plans for future work along this line were thoroughly discussed at a conference of those participating in the study held on Aug. 14, 15 and 16 at Chicago.

Taking part in this conference were representatives of the U. S. Department of Agriculture, twenty-two state agricultural colleges, the Institute of American Meat Packers, and the National Live Stock and Meat Board. The study is being sponsored by the Board. The work as carried on in the colleges is being correlated by the Bureau of Animal Industry of the U. S. Department of Agriculture, which is taking a very active part in the entire program.

The experimental work is covering a wide range of subjects, which take into consideration both the live animals and the finished product. This work, which is now in its fourth year, is considered by E. W. Sheets, chief of the Division of Animal Husbandry, Bureau of Animal Industry, U. S. Department of Agriculture, to be the most extensive and important project of its kind ever undertaken.

Custom Governs Meat Selection.

Custom and opinion are largely responsible for prevailing ideas as to quality and character of the meat produced and the uses to which the various grades can best be put.

Meat investigations are conducted by individual station staffs and, as conducted by these same staffs in cooperation with one another, have been planned to develop a measurement for quality—a measurement that will state definitely the effect of grass, grain, sex, age, fatness and kindred factors upon the quality and palatability of the meat produced; and that will determine the cooking or processing method best suited to each kind and cut.

Although this line of investigation is fairly new, enough has already been accomplished to brand some existing ideas definitely as prejudice and fancy rather than fact. This work with color and age serves to emphasize the possibilities ahead and the need for immediate attention.

The experimental work involves the accurate measurement of such characteristics of meat as tenderness, connective tissue content, muscle structure, color, the nature and amounts of proteins, etc.

The conference considered a system of standards for use in the identification of odors, to be used in judging odors developed in the cooking of meat.

Another important subject considered is that of publishing a dictionary of cooking terms. It has been pointed out that there exists a wide variance in the use of different cooking terms, even among colleges of home econom-

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PLANS TO ADVERTISE MEAT.

Livestock producers from nine states gathered at Omaha, Neb., on August 10 to consider plans for financing a meat advertising campaign.

Two major plans were under consideration. One, which was an outgrowth of the meeting held in Denver last January, would instruct packers to deduct 10c per head on cattle and 2c per head on calves, hogs and sheep from the proceeds of all stock they buy.

This would raise an estimated $1,400,000, to which the packers would add $100,000, making a total of $1,500,000 to be turned over to the National Live Stock and Meat Board for the purpose of conducting a nation-wide advertising campaign on meat.

The other plan suggests a smaller assessment, possibly 15 to 25c per car on all cars of livestock, this amount to be matched equally by the packers. This fund would be turned over to the National Live Stock and Meat Board for the purpose of extending its programs of demonstrations and educational work without going into advertising fields.

After much discussion a committee was appointed to draw up finance plans to be presented at the next meeting of the association, which will be held in

(Continued on page 47.)

TELLING THE WORLD ABOUT FROSTED FRESH MEAT CUTS.

When the Graf Zeppelin sailed from Lakehurst, N. J., on its return trip to Europe it carried a special consignment of the very latest in American meat merchandising—packaged lamb chops, quick-chilled and prepared in package form in the packinghouse.

This consignment was sent by Swift & Company to Henry Stanton, Chicago advertising executive, who is attending the world convention of the International Advertising Association at Berlin.

The first quick-frosted meat cuts—these same lamb chops and pork chops—were offered this week to the Chicago public through retail channels.

Chain Meat Stores

News and Views in This New Field of Meat Distribution.

MEAT BUYERS IN CHAIN STORES.

A survey of chain store buying habits among consumers in an Eastern city revealed the fact that 116 out of 147 buyers at chain stores never bought their meats there. Fourteen others said they bought all of their meat at chain stores, and 14 more said they bought half or more than half of their meat there. This did not necessarily mean that the purchases were made from meat chains, but from the meat department of chain grocery stores as well.

"The patronage of chain stores for meat seemed to be concentrated in the comparatively few neighborhoods where adequate chain meat stores were really in operation," said L. S. Graham, reporting on this survey in Chain Store Age. "This does not necessarily mean chain groceries with meat departments, for there are some successful chains in this city which sell meats almost exclusively, or emphasize it rather than groceries."

It was believed that the survey proved again that the public still finds something to be desired in the chain merchandising of meats, as well as fruits and vegetables, and that it will buy those food products of chain stores only when this merchandise is handled properly.

CHAIN STORE NOTES.

H. C. Bohack Company, Inc., report total sales for the six months to August 3, of $13,997,410, as against $12,278,664 for the same period of 1928, or an increase of 14 per cent.

The Kroger Grocery and Baking Company has acquired 99 stores of the Jamison Company in Roanoke, Va., bringing the total number of stores under Kroger operation to 5,599. As far as possible the personnel of the Jamison stores will be retained.

McMarr Stores, Inc., report sales for July of $5,030,495, which compares with $4,538,846 for the corresponding period of 1928, an increase of 10.83 per cent. For the 7 months ended July 31 sales were reported as $34,183,929, which compares with $30,058,667 for the corresponding period of 1928, an increase of 12.72 per cent.

The D. Pender Grocery Company reported sales for July at $1,259,040 as against $1,130,804 in the same month last year, an increase of 11.3 per cent. Sales for the 7 months were $8,898,936, compared with $8,197,185 for the first 7 months last year, an increase of 8.55 per cent.

For the seven months ended August 1, 1929, the National Tea Co. showed sales totaling $52,014,874, compared with $48,731,304 during the same period of 1928, or an increase of 6.73 per cent. The sales of this company for July amounted to $6,999,631 compared with $6,446,926 last July, or an increase of 8.57 per cent.

First National Stores showed improved earnings during the second quarter of the year compared with the same period of 1928. On 774,898 shares of common stock, the earnings for the second quarter of this year were $1.42 a share compared with 70c a share on 593,000 common shares in the second quarter of 1928.

Sales of the Kroger Grocery & Baking Co. for the five weeks ended August 3, 1929, amount to $27,547,049, an increase of 42.2 per cent over the same period of 1928. For the 31 weeks ended August 3, sales totaled $168,179,724, compared with $114,623,774 in the similar period of the previous year, or an increase of 46.7 per cent.

Enforcement of the Indiana chain store tax law recently passed by the legislature, and which was to have gone into effect July 1, 1929, has been enjoined by an interlocutory injunction granted by three federal judges. The injunction was granted on the petition of officials of the Standard Grocery Co., a chain store system with 275 stores in Indiana.

A voluntary retailer chain of 38 grocery stores has been established in Marion, O., under the title, Serve-U-Well Association. The association carries a regular full page advertisement in the local newspapers and lists Saturday specials. It is said that the chains have influenced the local retailers to clean up their stores, to display their goods better and watch their costs carefully, and to have a better understanding and better cooperation between the individual grocers.

PACKER AND FOOD STOCKS.

The price ranges of the listed stocks of packers, leather companies, chain stores and food manufacturers on August 14, 1929, or nearest previous date, together with the number of shares dealt in during the week and the closing prices on Aug. 7, or nearest previous date, were as follows:

	Sales. Wk. ended Aug. 14.	High. —Aug. 14.—	Low. —Aug. 14.—	—Close.— Aug. 14.	—Close.— Aug. 7.
Allied Pack....	1,100	1¾	1	1¾	½
Amal. Leath...	200	6	6	6	5⅝
Am. H. & L...	200	6⅛	6⅛	6⅛	7¼
Do Pfd.	2,000	38½	38½	38½	39
Amer. Stores ..	2,900	69¾	69¾	69¾	65
Armour A	11,300	10¾	10½	10½	10¾
Do B	10,200	5⅞	5⅝	5¾	5⅞
Do Pfd.	900	72¼	72	72¼	72½
Do Del. Pfd.	1,200	85¼	85	85¼	85
Barnett Leath..	600	11	11	11	8
Beechnut Pack.	5,100	85½	83½	85¼	86⅞
Chick. C. Oil...	300	36	36	36	36¼
Childs Co.	4,300	70	69	70	69¼
Cudahy Pack...	2,000	51	50½	50½	51
First N. Strs..	22,600	79	77⅜	78¼	75
General Foods..	42,700	70¼	69	69	71
Gobel Co.	19,300	34	31¼	33	35
Gt. A. & P.Pfd.	280	116⅝	116⅝	116⅝	116⅝
Hormel, G. A...	150	51½	51½	51½	51⅛
Hygrade Food .	14,500	40⅝	40½	40⅝	42
Kroger G. & B.	27,300	89⅝	86¼	88	85½
Libby McNeill.	2,700	12¾	12¾	12¾	12½
MacMarr Strs..	5,200	43½	42½	43	42
Mayer, Oscar ..	300	12	10	....	....
Do 1st Pfd...	100	104	102	....	....
Do 2nd Pfd..	50	108	105	....	....
Miller & H.Pfd.	200	44½	44½	44½	....
Morrell, John...	1,500	74	73	73⅞	78
Nat. Fd. Pr. B.	500	9½	9⅛	9⅛	10
Nat. Leather..	1,300	2¾	2¾	2¾	2½
Nat. Tea	5,200	66	66	66	64⅜
Proc.& Gamble.	21,400	98	94¼	95½	....
Rath Pack. ...	1,250	34	34	34	34¼
Safeway Strs...	8,500	171	168¾	168¾	174¾
Do 6% Pfd...	1,090	93⅞	93⅛	93⅞	95
Do 7% Pfd...	170	103⅞	103⅞	103⅞	104
Stahl-Meyer ...	400	40	40	40	37⅝
Strauss-Roth ..	11,000	35⅝	31	32⅜	33¾
Swift & Co. ..	1,400	132	131½	132	131
Do Intl.	2,150	33⅛	32¾	32¾	33¾
Trunz Pork ..	600	35	35	35	38½
U. S. Leather.	4,200	19⅝	19¼	19¼	19¾
Do A	1,600	32	32	32	32
Do Pr. Pfd...	200	92	92	92	91½
Wesson Oil ...	1,900	31	31	31	31½
Do Pfd.	2,500	59¼	59	59	59
Wilson & Co...	1,200	6¾	6¾	6¾	7
Do A	1,200	16	16	16	16⅛
Do Pfd.	1,500	57	56	57	56½

Financial Notes

News Notes and Practical Pointers on the Money Side.

MORGAN BUYS P. & G. STOCK.

The purchase by J. P. Morgan & Co. of 150,000 shares of Procter & Gamble Co. stock, and the option on 100,000 additional shares, gave rise to the report that the soap company would become a part of the Morgan-financed combination known as Standard Brands, Inc., which includes the Fleischmann Yeast Co., the Royal Baking Powder Co. and its subsidiaries, the E. W. Gillett Co., Ltd., and Chase & Sanborn, Inc., representing assets of between $400,000,000 and $500,000,000.

A later announcement made by a Morgan partner states that there is no likelihood of such a merger, the stock transaction being explained as a private one by the Morgan firm.

The 150,000 shares are reported to have sold at $66.66 a share and the option on the other 100,000 to be at $80.00 a share.

NOTES OF "NEW COMPETITION."

Another step in the development of the food products combination known as Standard Brands, Inc., was taken when the charter for the organization of Chase & Sanborn, Inc., was filed recently in Delaware. This company has a capital of 132,000 no par shares. The entire capital stock of the new company will be held by Standard Brands, Inc., it was announced by J. P. Morgan & Co. Chase & Sanborn operate as a merchandising and importing company, their products being teas, coffee, spices, sauces and other specialty products.

In addition to these products Standard Brands, Inc., includes baking powder and yeast, some of the first companies included in the combination being the Royal Baking Powder and Fleischmann Yeast companies, and the Canadian subsidiary of the latter, the E. W. Gillett Co., Ltd.

CANNED CHICKEN AIDS HORMEL.

Net earnings of Geo. A. Hormel & Co. for the quarter ended July 27, 1929, amount to $632,923.16, after taxes, preferred stock dividend and depreciation. This is the equivalent of $1.49 per share on the common stock for the quarter, and $4.83 per share for the first nine months of the fiscal year.

In presenting the quarterly report to the stockholders Vice-President Jay C. Hormel calls attention to the continuing growth in the volume of sales of Favor-Sealed products, which is an outstanding factor in the increased earnings of the company.

"The value of this earning power is not fully reflected in this quarter's earnings," Mr. Hormel said, "because it has been during this past quarter that the company has undertaken the additional expense of introducing to the market the newest item in the list of Flavor-Sealed products — whole chicken." Approximately 400 people are employed in the production of this product alone, preparing slightly over 10,000 birds a day.

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Signs for the Pork Packer

Over 600,000 more hogs were slaughtered under federal inspection last month than in July, 1928. The hog receipts for the month were unexpectedly heavy, as were those of cattle, calves and sheep—resulting in a total meat supply unusually large for this mid-summer month.

This heavy marketing of meat animals during July can probably be attributed, in a considerable measure at least, to the unwillingness of farmers to feed the higher-priced corn into their livestock. Also corn in some sections has looked poor, inclining farmers to a conservation policy.

While slaughter for the balance of the packer's fiscal year is expected to be smaller this year than last, there is some indication that the August run also may exceed the August supply of last year.

The 1928 spring pig crop began coming early, the middle of September recording the receipt of many spring pigs. Owing to the shorter pig crop this year it is expected that this run will not begin until later, and that September and October may register considerable shortage in receipts.

An interesting deduction from the hog situation is that while receipts at the principal markets in the new packer year will not register so much decline as the estimated decline in the spring pig crop might indicate, the shortage of hogs outside the Corn Belt will result in considerably improved demand for product which must be supplied by corn belt hogs.

This points to a generally improved situation for the pork industry as a whole.

Near-Sighted Ham Boilers

Widespread complaint is heard regarding boiled ham business.

In spite of weather conditions conducive to a strong demand for cooked and "ready-to-serve" meats, the boiled ham business in many sections has been poor. What is the matter with the trade? producers ask.

Is the trouble with the trade, or is there something the matter with the boiled ham?

Boiled ham that is tasty, having a nice, meaty, ham flavor, is hard to find. There is plenty of boiled ham offered over retail and delicatessen counter at a good price, but economical processing has been carried so far that the flavor of the product has little relation to the flavor of the home boiled ham.

Sampling of many kinds of commercial boiled hams on the market causes wonder to be expressed that the boiled ham business is as good as it is.

So far-reaching has been the damage to this trade that, even with the sale of a really tasty boiled ham, it will take some time to recapture the popularity which a right product so richly deserves. There is a lot to live down as the result of short-sighted policy.

The sooner packers begin to think more of a tasty ham and less of reduction in cooking shrink or development of unusual slicing qualities, the sooner will they begin to see improvement in the boiled ham business.

It isn't poor boiled ham business—it's poor boiled ham.

Better Meat Means More Eaten

Can a "yard stick" be devised for measuring the quality and palatability of meat?

Twenty-two agricultural experiment stations and the U. S. Department of Agriculture believe it can, and have been working in cooperation with the National Live Stock and Meat Board and the Institute of American Meat Packers in developing such a measure.

The work has been under way for four years, and extends to the live animal as well as the finished product. It is considered to be the most extensive and important project of its kind ever undertaken. Progress so far made was reported on in a three-day meeting held in Chicago on August 14, 15 and 16, and plans were discussed for future work along this line.

The matter is of vital importance to the meat industry, because it opens the way for increased consumption of meat.

If a measure can be found of what feeds produce the tenderest and most palatable meats, and livestock producers need not work in the dark in their production of meat animals, then the packing industry is sure to profit by the increased demand naturally created for a more palatable product.

Some of the questions being raised for answer in this study are:

What is the difference between heifer and steer beef?

Should cattle be gaining or losing when slaughtered?

What breed of sheep produces the most palatable meat under range conditions? Under Corn Belt conditions? Under winter-feed-lot conditions?

What is the difference between the palatability of pork from hogs fed corn, soya beans, barley, peanuts?

What is the effect of type and age upon the meat of all classes of livestock?

How can tenderness and flavor be distinguished in the live animal and in the carcass?

What part do coarseness of fiber and color play in distinguishing the quality of the meat?

What processing and cooking methods can be used to improve the palatability of the lower grades of meat?

If these and similar questions can be answered, it is easy to see how valuable this study will be to the meat industry.

Practical Points for the Trade

Bologna Sausage

A small packer wants to make bologna in 100 lb. lots, but does not specify the kind or quality of product he plans to make. He says:

Editor The National Provisioner:

We want to make bologna sausage in 100 lb. lots, and would like a good formula for the manufacture of this product. Bologna is sold extensively in our territory and we want a part of this business.

In the manufacture of bologna of the first quality—whether ring, long or large bologna—only beef and pork trimmings should be used. For the less expensive product all kinds of beef trimmings, pork cheeks and hearts and beef cheeks may be used.

All meats should be fully cured, using for each 100 lbs. of meat,

2½ lbs. salt
3 oz. saltpeter or nitrate of soda
6 oz. sugar.

In addition, a small quantity of second pickle may be used in packing the trimmings into the tierces for curing.

All meat or meat products should be strictly fresh. Beef and pork cheeks, head and giblet meat are best ground and chopped green with the above curing mixture and ice. They are then spread upon shelves or on pans to cure 2 to 3 days.

In making quality product some hot bull meat emulsion should be used to aid in the binding quality.

With these meats 25 to 33 per cent of cured pork trimmings should be used. A small quantity of green fat pork trimmings may be used in the silent cutter with beef hearts, etc.

All meats should be cut through the 7/64- or ⅛-in. plate of the grinder. Then put into the silent cutter and cut very fine, adding ice or cold water, or both, in quantities that the meat will take up for the proper consistency.

Then put all in the mixer and add the cured medium lean pork trimmings ground through the 7/64-in. plate and approximately 10 lbs. of back fat cut in small cubes, and mix thoroughly. Stuff and hang in the cooler for six to 8 hours, or preferably overnight, before smoking and cooking. This will give the product a better color, both inside and outside.

Seasoning.—The formula for each 100 lbs. of meat is as follows:

6 oz. white pepper
6 oz. coriander seed
½ oz. garlic.

Long Bologna.

Long bologna is stuffed in beef middles 18 in. long. Tie with 3-ply silver sail twine, knotting the twine to hang on the smoke sticks.

Smoke at 120 degs. for one hour, or until the sausage is thoroughly dry; then gradually raise to 150 degs. or 155 degs. for 2 hours, or until thoroughly smoked. Cook 30 to 45 minutes, depending on size of casings, at a temperature of 155 to 160 degs. F.

When cooked spray with cold water for about 8 minutes, or until the sausage is well cooled. Hang in natural temperatures, avoiding draft, for 2 to 3 hours, to partially chill. Then put in the cooler at 45 to 50 degs. to chill before packing.

Large Bologna.

Large bologna is stuffed in beef bungs, cut 18 in. long, tied at one end with 3-ply silver sail twine. Puncture the casings thoroughly to let out the air. Tie with double 3-ply silver sail twine and wrap with medium seine twine, using slip hitch knots about 3 inches apart. Knot the twine to hang on the smoke sticks.

Smoke about 1 hour at 120 to 125 degs. F., or until sausage is thoroughly dry; then gradually raise to 150 to 155 degs. for 2½ to 3 hours, according to size of casing. If product shows air on coming out of smoke, puncture the casings before and after cooking.

Cook for 2½ to 3 hours, according to size of casings, at 160 degs. F. When cooked, rinse with hot water to remove grease. Then spray with cold water for 8 to 10 minutes, or until sausage is well cooled.

Hang in natural temperatures, avoiding draft, for 2 to 3 hours to partially chill. Then take to cooler to chill before packing.

Round Bologna.

Round bologna is stuffed in beef rounds that have been cut 16 inches long and tied at one end with 3-ply silver sail twine, leaving one end of the twine long enough to tie the other end of the sausage, forming a ring. Puncture casings thoroughly.

Smoke at 115 to 120 degs. F. for 1 hour, or until sausage is thoroughly dry; then gradually raise to 150 to 155 degs. for 1½ hours, or until thoroughly smoked.

Cook 25 to 30 minutes, according to size of casings, at 165 degs. F.

Spray in cold water for 7 to 8 minutes, or until sausage is well cooled. Then hang in natural temperatures, avoiding draft, for about 2 hours to partially chill. Hang in cooler at 45 to 50 degs. to chill before packing.

Be sure smoking instructions are followed to the letter. If smoked at too high a temperature the product will show excessive shrinkage. Shrinkage in smoke should not exceed 9 per cent.

See that the casings are stuffed full and firm, as it improves the appearance of the sausage.

NEW CASINGS DISINFECTANT.

Casings imported into the United States without certificates may be disinfected by submerging them in a solution of 30 gals. of water and 4 lbs. of pure hydrosulphite of soda, according to Circular Letter No. 1629 of the U. S. Bureau of Animal Industry, dated August 5, 1929.

This method may be used as an alternative for the method prescribed in Circular Letter 1501, dated November 26, 1927, requiring disinfection with a solution of hydrochloric acid.

The full text of the letter, which describes the method to be carried out, is as follows:

"Referring to Circular Letter 1501, issued November 26, 1927, the following method for disinfecting animal casings imported without certificate may be used until further notice as an alternative for the method described in Circular Letter 1501:

"Disinfect the casings for 15 hours by submerging them in a solution containing 4 pounds of pure hydrosulphite of soda, containing at least 84 per cent of sodium hydrosulphite ($Na_2S_2O_4$), dissolved in 30 gallons of water. Only newly opened packages of sodium hydrosulphite shall be used.

"Not more than 150 lbs. of casings shall be treated in each 30 gallons of the solution.

"After removing the casings from this solution, they shall be submerged for 3 hours in running water to remove the disinfectant, which will complete the operation."

Curing Frozen Butts

How should frozen Boston butts be cured? An Eastern meat dealer writes as follows regarding this:

Editor The National Provisioner:

We are somewhat confused as to how to cure Boston butts that are frozen. We have placed the frozen butts in pickle with the intention of pumping them on the second overhauling. The butts were in a 15 deg. below zero temperature the first 48 hours, and then were held around zero.

It is all right to put the butts in pickle to thaw out as this packer has done. It is an advantage to put the frozen butts in pickle at a temperature of 60 to 70 degs. This helps to thaw them quicker.

Use 5 gals. of pickle to 100 lbs. of butts, if they can be packed close enough. Overhaul in 8 days and again in 15 days after packing. No pumping is required as curing is more rapid when the cuts are frozen.

It is suggested that one of the largest butts be cut in 20 to 25 days to see if fully cured. The butts should be graded as to size when going into cure or on the first overhaul, provided the volume is sufficient and facilities permit. This will do away with the possibility of overcuring the lighter weight butts and undercuring the heavier ones.

The cooler in which the butts are cured should be held at a temperature of 38 degs. F.

Luncheon Pork Crumbles

A Western packer complains of his luncheon pork crumbling. He says:

Editor The National Provisioner:

We are having some trouble with our luncheon pork, which crumbles in slicing. It is quite evident the binder is not sufficient. Can you suggest a remedy?

To improve the binding qualities of the luncheon meat it is suggested that 25 per cent hot bull meat emulsion be used in the formula, or cured pork cheeks cut through the 7/64 in. plate.

The pork trimmings to be used in the luncheon meat should be put into cure strictly fresh and dry cured with 3 lbs. salt, 3 oz. saltpeter and 6 oz. sugar to each 100 lbs. of green meat.

Put the cured pork trimmings into a mixer with the beef emulsion or the cured cheek meat and mix thoroughly, and then stuff.

This should overcome the trouble complained of when the loaf is sliced.

QUICK FREEZING EXPERT HERE.

M. T. Zarotschenzeff, the Russian refrigeration expert and originator of quick freezing by the use of pulverized brine, is a visitor in Canada at the invitation of Canadian meat packing firms. Mr. Zarotschenzeff will spend several months in Canada and the United States, and will also visit South American meat packers before returning to Europe.

Operating Pointers

For the Superintendent, the Engineer, and the Master Mechanic

DENATURING INEDIBLE FATS.

A change in the character of the mineral oil used for denaturing rendered fat derived in whole or in part from condemned product is prescribed by the U. S. Bureau of Animal Industry in Circular Letter No. 1627, dated July 30, 1929.

This requires that mineral oil used for this purpose shall have a boiling point not lower than 205 degs. C. (401 degs. F.), a flash point (open cup) not lower than 75 degs. C. (167 degs. F.), a specific gravity not lower than 0.819 (42 degs. B.), and, as previously required, must be easily recognizable by taste when present in fat in the proportion of 1 part of oil to 1,000 parts of fat.

The previous specifications for the mineral oil used for this purpose were a specific gravity not lower than 0.835 at 60 degs. F. (15.5 degs. C.), a flash point (open cup) not lower than 250 degs. (121 degs. C.), and a boiling point not lower than 465 degs. (241 degs. C.).

The full text of the regulation is as follows:

(1) Rendered fat derived in *whole* or in *part from condemned product* shall be so denatured, either with low grade offal or approved mineral oil, as to destroy it effectively for food purposes.

(a) When low grade offal is used to denature rendered fat derived wholly or in part from condemned product the rendered fat shall be at least as dark in color as the Bureau color guide.

(b) When mineral oil is used to denature rendered fat derived wholly or in part from condemned product disposed of by rendering in a steam tank, there shall be added to the contents of the tank before closing and sealing a quantity of approved mineral oil sufficient to make not less than one part in each 200 parts of the estimated yield of rendered fat.

(c) When mineral oil is used to denature rendered fat derived wholly or in part from condemned product disposed of by dry rendering, there shall be added to the contents of the dry renderer just before drawing off a quantity of approved mineral oil sufficient to make not less than one part in each 200 parts of the estimated yield of rendered fat; or a quantity of approved mineral oil sufficient to make not less than one part in each 200 parts of fat shall be added to and thoroughly mixed with the rendered fat while melted. In the latter case the rendered fat shall be held under Bureau supervision until denaturing has been completed.

(2) Rendered inedible fat derived *wholly from product other than condemned* will *not* be required to be denatured unless it possesses the physical characteristics (color, odor, and taste) of an edible product. Rendered inedible fat derived *wholly from product other than condemned* which possesses the physical characteristics of an edible product shall either be so changed in character as to effectively distinguish it from edible product or denatured as prescribed for condemned product.

(3) Hereafter the mineral oil used for denaturing shall have a boiling point not lower than 205 degrees C. (401 degrees F.), a flash point (open cup) not lower than 75 degrees C. (167 degrees F.), a specific gravity not lower than 0.819 (42 degrees B.), and must be easily recognizable by *taste* when present in fat *in the proportion of one part of oil to* 1,000 *parts of fat.*

(4) Four ounce samples shall be collected from all deliveries of mineral denaturing oil to official establishments and submitted to the district meat inspection laboratories to determine conformity with the requirements. Inspectors will not permit the use of any denaturing oil until approved by the laboratory.

(5) Mineral oil now on hand at official establishments which has already been approved may be utilized as a denaturant in the proportion of not less than one part to each 200 parts of rendered fat.

(6) This notice supersedes Circular Letter No. 1581 of December 14, 1928, and the notice, "Mineral Oil Used as a Denaturant," published in Service and Regulatory Announcements for December, 1928, page 106.

How's Your Tank House?

Don't let inedible offal lie around the plant for hours before it goes to the tank.

If you do the place will smell to "high heaven."

Cook everything promptly.

Where the plant is small and accumulation slow, arrange the kill so that offal can get to the tank in a reasonable length of time.

Don't think, just because you don't notice the smell around your plant, that no one else does.

The tank house can give the whole plant a bad name if improperly operated.

Keep the plant cleaned up all the time. Then adopt modern means to overcome unpleasant odors unavoidable in processing.

WHAT MAKES TANKS FOAM?

Write us your experience with inedible tanks foaming. Have you noticed the kind of material in the tank when this happens? Send your comments to THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago, Ill.

A Page for the Packer Salesman

Knowing Retailers' Needs

Enables One Salesman to Dispose Of a Larger Tonnage

How many of your customers, Mr. Salesman, buy but a few of the items of merchandise on your list?

How much could you increase your tonnage if you sold each of the retailers you call on one or two additional items at each interview?

If you can answer these questions, you can make a rather close estimate of your efficiency and your value to your firm.

In the following letter one salesman tells his method of working to induce his customers to place orders for more products with him. He says:

Editor THE NATIONAL PROVISIONER:

I was especially interested in a letter from a packer salesman, published in a recent issue of THE NATIONAL PROVISIONER, in which he explained how he uses cards to keep track of his customers' purchases and to spur himself on to greater efforts.

I have been using cards as sale aids for several years, but instead of listing the amounts of my sales to customers, I enter on these cards the kinds of meats they buy from me.

One of my pet peeves always has been the habit of many retailers to distribute their purchases among a number of packers. When they do this they increase the packer's cost of selling and delivering, and these increased costs, naturally, are reflected in the higher prices the retailer pays.

Buy from One Packer.

One of my aims has been to induce my customers to concentrate their purchases with me as far as possible. The task is a difficult one, but it is certain that retailers never will come to the practice of concentrating their purchases unless the salesmen sell the idea to them.

The situation in this respect, as far as I have been able to determine, is not getting better. More and more, the retailer is purchasing in small quantities and from more packers.

This is not only making it more difficult for the packer to operate profitably, but it is complicating and making more difficult the job of selling. Today, on an average, the salesman must call on five retailers to sell the quantity of meats he sold to one a few years ago.

My card index tells me at all times just what my customers are buying from me. It gives me an accurate picture of how well I am selling some or all of the products on my list to each of my customers.

When I make a call on a particular retailer, I have information so that I can emphasize in my sales talk those products he does not order from me regularly. I know what he is in the habit of buying from me and take his order for these without any loss of time. Telling him of the merits of those meats we have on the list, and which he should buy from us, gets me much business I would not have otherwise.

All salesmen, I suppose, are interested in selling a larger variety of their products to each of their customers, and all go about the matter in different ways. But the main thing, as I see it, is to have a definite reminder. This might be cards or some other memoranda. Personally, I find cards handy and convenient.

Yours very truly,
MEAT SALESMAN.

JUNK THE PAST.

By T. R. Bradley.

America has kept ahead of other countries because it has had the courage to junk the physical past. Mansions costing millions and built less than 20 years ago—substantial enough to stand for ages—are being torn down daily to make room for skyscrapers.

Machinery and equipment worth thousands of dollars a few years ago, are now junked for new machinery and equipment, which, in a short time, pays both for itself and the old.

This is typical of our system of progress. It is also typical of our business methods. We do not hesitate to junk the old idea for the new. Our merchandise methods must likewise be junked when they are no longer productive of satisfactory results.

The world is progressing with such a rapid pace, the danger lies in the fact we may not junk the past soon enough. If we are not careful we may find ourselves behind the procession, and then it is most difficult to catch up.

What we have done—how we have conducted our business in the past—is no criterion of what we may do in the future. Simply because we have "never done that before" is no good argument against changing our business tactics. We are continually seeking new ideas—new analyses of changing conditions—and by this method we hope to progress.

Let's meet the situation and not be afraid to change. Let's junk the old and accept the new.

DON'TS FOR MEAT SALESMEN.

In the meat selling game, knowing what not to do is quite as important as knowing what to do.

A sales manager recently issued the following "don'ts" to his salesmen. Observation of them, he says, will help any salesman in his work.

They are:

1—Don't violate the rules of your house.

2—Don't knock a competitor or his products.

3—Don't use the influence of religion or a secret society to get business.

4—Don't make a promise you can't keep—it doesn't pay you or the house.

5—Don't call your customer by his first name.

6—Don't tell the buyer how to run his business.

7—Don't be afraid of the big buyer.

8—Don't learn a printed sales talk—be original.

9—Don't forget your personal appearance.

10—Don't forget that little accounts sometimes grow.

11—Don't overlook prospects and suspects.

SALES VALUE OF CONTAINERS.

If your products are packed in attractive containers it is good business to stress this fact when dealing with prospects. Quality of product is best suggested to the buying public by quality in the container. If it is a good product, it will have a good container, high class in workmanship and material—at least that is what the public believes.

MEAT HELPS THE DISPOSITION.

By aiding proper digestion, meat promotes good health and tends to prevent the disorders that come with indigestion. Here is a thought that you can pass on to your customers and they in turn can pass on to housewives.

Packers Ask Release from Bar to Economical Food Distribution

Packers do not believe they should be prohibited from adopting methods to eliminate waste in distribution while others in the food merchandising field are not only permitted but urged to adopt such methods.

Two packers who have been barred by court order from adopting such waste elimination practices have asked the court to modify such a situation so as to permit more direct and economical distribution of food products between producer and consumer.

The pleas are based on fundamental changes in the marketing of foodstuffs and in the statutory laws which have occurred since the entry of the decree. These changes make its provisions unnecessary for the maintenance of competitive conditions and the prevention of monopoly in the manufacture, sale and distribution of food products.

Conditions Have Changed.

Under distributing conditions as they have developed, the petitions point out, the decree has become unduly oppressive, restrictive and burdensome to distributors, and its provisions are harmful to the public in unduly restraining competition.

On July 25 Justice Bailey of the Supreme Court of the District of Columbia gave the packers until October 2, 1929, to show cause why the decree should not become fully effective.

The decree, entered into in 1920, has been under suspension owing to intervention by the California Canneries, but the Supreme Court of the United States ruled recently that the canners had no right to intervene. This removed the last technical legal obstacle to the enforcement of the decree.

How Conditions Have Changed.

Economic reasons presented by the petitioners—Swift & Company and Armour and Company—in urging the modification of the decree, include the following:

The rapid development of food chain store organizations, which not only manufacture, but purchase in wholesale quantities and retail through thousands of outlets the food products mentioned in the decree.

The entry of these food chain store organizations into the meat field, not only in the retailing of meats but in their manufacture and processing.

The entry of other packers not subject to the decree into the retail marketing of fresh meats and packinghouse products, and the extension of their business to the handling of other food lines.

The finding of the Interstate Commerce Commission that the practices of the railroads in permitting the larger packers to load certain grocery articles in their route cars and branch house cars did not result in undue prejudice to the wholesale grocers, or in undue preference to the packers following this practice.

The enactment of the packers and stockyards act, which places all packers under the jurisdiction of the Secretary of Agriculture, who supervises the business operations of the packers affected by the decree as well as all others.

What These Packers Ask.

All of these facts are presented in much detail in the petitions. The court is urged to modify the decree in such manner as not to prevent the packers affected from the following:

Owning and operating retail meat markets;

Owning capital stock or other interest in any public stockyards, market company or stockyards terminal railroad;

Manufacturing, jobbing, selling, transporting, distributing or otherwise dealing in the products named in the decree;

Owning wholly or in part the capital stock or other interest in any corporation, firm or association engaged in manufacturing, jobbing, selling, transporting, distributing or otherwise dealing in the products or commodities mentioned in the decree;

Using or permitting others to use their distributive systems and facilities, including branch houses, route cars or auto trucks, in any manner for the purchase, sale, handling, transporting, distributing or otherwise dealing in any of the commodities named in the decree; nor from leasing, selling or otherwise disposing of any of the items of their distributive system.

And that such other relief be granted as the nature of the case may require and the court may deem proper.

Producers Ask for the Change.

Resolutions adopted during the current year by 27 of the major livestock associations of the country, requesting modification of the consent decree, are included in the petitions.

The associations passing these resolutions are the American Farm Bureau Federation, American National Livestock Association, Arizona Cattle Growers Association, Arizona Wool Growers Association, California Cattlemen's Association, Colorado Stockgrowers Association, Idaho State Wool Growers Association, Kansas Livestock Association, Missouri Livestock Association, Montana Stockgrowers Association, Montana Wool Growers Association, National Wool Growers Association, Cattle and Horse Raisers Association of Oregon, Nebraska Stockgrowers Association, Oregon Wool Growers Association, Texas and Southwestern Cattle Raisers Association, Sheep and Goat Raisers Association of Texas, Utah Horse and Cattle Growers Association, Utah State Wool Growers Association, Washington Wool Growers Association, Western Marketing Association, Wyoming Stockgrowers Association, Wyoming Wool Growers Association, California Wool Growers Association, Western South Dakota Stockgrowers Association, and the Ohio Farm Bureau Federation.

STOCKS IN COLD STORAGE.

The figures on which the chart of storage stocks on the opposite page is based are as follows:

1925.

	Frozen pork.	S. P. pork.	D. S. pork.	Lard.
	Lbs. (000 omitted).			
Jan.	128,585	396,414	117,982	60,243
Feb.	200,293	443,352	136,478	112,607
Mar.	232,131	484,349	150,679	152,485
Apr.	218,715	466,028	142,660	150,694
May	201,246	467,395	145,[illegible]48	151,499
June	180,645	425,481	142,292	138,295
July	168,527	407,610	162,618	145,919
Aug.	131,935	373,227	164,374	145,924
Sept.	93,078	338,156	152,555	114,724
Oct.	54,455	284,592	128,288	71,338
Nov.	30,174	255,584	106,204	36,640
Dec.	26,995	260,641	96,995	33,311

1926.

	Frozen pork.	S. P. pork.	D. S. pork.	Lard.
	Lbs. (000 omitted).			
Jan.	57,960	294,642	119,617	42,478
Feb.	98,311	319,726	138,005	64,187
Mar.	120,115	345,661	144,071	76,145
Apr.	129,259	346,049	151,286	93,108
May	124,569	338,905	140,324	98,365
June	117,366	320,305	136,801	106,824
July	120,707	334,305	148,164	120,527
Aug.	133,104	340,687	168,882	153,572
Sept.	119,994	330,326	172,766	151,233
Oct.	77,673	293,106	143,572	105,558
Nov.	49,376	257,726	98,521	72,355
Dec.	55,294	267,787	67,009	46,826

1927.

	Frozen pork.	S. P. pork.	D. S. pork.	Lard.
	Lbs. (000 omitted).			
Jan.	97,650	306,904	68,203	49,992
Feb.	149,866	352,051	86,305	69,495
Mar.	177,876	392,642	101,156	77,103
Apr.	193,343	418,724	124,714	92,090
May	204,608	435,967	129,637	99,611
June	211,496	432,492	143,092	111,775
July	220,685	444,778	167,248	146,250
Aug.	214,428	440,752	185,963	179,029
Sept.	180,979	407,511	178,121	167,309
Oct.	126,887	341,460	140,417	118,174
Nov.	76,788	290,261	100,646	71,609
Dec.	65,640	277,382	77,145	45,503

1928.

	Frozen pork.	S. P. pork.	D. S. pork.	Lard.
	Lbs. (000 omitted).			
Jan.	165,221	370,442	119,497	83,780
Feb.	263,707	460,266	159,769	121,354
Mar.	322,542	496.478	177,887	164,755
Apr.	323,403	496,322	178,012	164,506
May	306,951	480,069	173,652	173,088
June	289,825	459,878	169,663	186,073
July	285,720	453,342	174,969	214,465
Aug.	245,714	408,998	164,473	204,939
Sept.	174,206	352,630	155,990	178,226
Oct.	103,749	285,553	125,904	126,810
Nov.	66,040	264,317	101,173	82,432
Dec.	66,595	293,712	101,183	67,015

1929.

	Frozen pork.	S. P. pork.	D. S. pork.	Lard.
	Lbs. (000 omitted).			
Jan.	151,811	375.217	143.011	85,217
Feb.	245,798	424.921	167,561	140,526
Mar.	291,050	473,916	179,776	173,864
Apr.	289,754	453,612	178,595	179,428
May	285,110	452,868	185,580	184,748
June	256,291	443.044	171,450	183,490
July	247,815	430,317	163 805	199,699
Aug.	229,930	412,571	172,294	203,931

CHICAGO MID-MONTH STOCKS.

Stocks of provisions in Chicago at the close of business on August 14, 1929:

	Aug. 14, 1929.	July 31, 1929.	Aug. 14, 1928.
Mess pork, new, made since Oct. 1, '28, brls.	782	533	844
P. S. lard, made since Oct. 1, '28, lbs.	94,375,497	94,845,030	101,587,040
P. S. lard, made Oct. 1, '27, to Oct. 1, '28, lbs.	447,000	447,000	2,410,927
Other kinds of lard, lbs.	16,828,823	16,036,919	11,184,153
S. R. sides, made since Oct. 1, '28, lbs.	853,984	940,607	1,495,510
D. S. clear bellies, made since Oct. 1, '28, lbs.	27,963,210	27,857,514	23,308,509
D. S. rib bellies, made since Oct. 1, '28, lbs.	4,842,056	4,457,454	4,249,188
E. S. C. sides, made since Oct. 1, '28, lbs.	286,636	327,947	146,894

Provision and Lard Markets

WEEKLY REVIEW

Market Quiet—Prices Steady—Hog Movement Fair—Hog Prices Firm—Monthly Stock Statement Shows Full Stocks.

Developments in the market have not been conducive to any important change in value. There has been a little pressure on the future market, influenced partly by the heaviness in grain and the weakness in oil in New York. This applies particularly to lard because of fear that the large cotton crop estimated would mean an increase in the production of oil.

Hog receipts for the past week at the leading points showed a slight decrease from the preceding week but were 61,000 in excess of last year. The total receipts of hogs at the principal markets since March 1 have been 12,469,000, against 12,830,000 a year ago. The fact that the movement of hogs has not shown a larger decrease has been one of the very distinct disappointments in the developments.

The total meat stock on hand on March 1 was 1,127,000,000 lbs. from which there has been a decrease of 183,000,000 lbs. since March 1, compared with a decrease of 108,000,000 lbs. last year, and a decrease on the basis of the 5-year average of 75,000,000 lbs.

In view of the decrease in the hog receipts and the fact that exports of meat products are about the same as last year, the relatively moderate decrease is rather disappointing. The decrease in the receipts of hogs of approximately 400,000 represents a decrease at these points of over 50,000,000 lbs. in the production.

Lard Stocks Heavier.

The lard figures are quite interesting, showing a total for the month of 203,931,000 lbs., compared with 174,768,000 lbs. March 1. A year ago the total on March 1, was 121,082,000 lbs. and on August 1, 204,931,000 lbs. The average figures for March 1 are 98,973,000 lbs., and the average for August 1, 166,647,000 lbs. The increase this year, in round figures, has been 29,000,000 lbs. against an increase last year of 83,000,000 lbs. and an increase on the basis of the 5-year average of 68,000,000 lbs.

The increase in these total stocks this year reflects, to a certain extent, the fact that the production of lard has been lighter, while the export has shown but little change.

The export movement continues to reflect but limited shipping demand. There is, however, a little better outward movement than last year, and this condition has prevailed for nearly two months. This holds true particularly of lard. The exports so far this year have increased 19,000,000 lbs. over last year, the increase being entirely in the past few weeks.

The total exports of lard up to August 3 have been 472,432,000 lbs. The export to Germany has increased 14,000,000 lbs., with a decrease of 2,000,000 lbs. to the United Kingdom, but a slight decrease in other countries.

PORK—The market at New York continued fairly steady. Mess was quoted at $32.00; family, $37.00; fat backs, $25.50@29.00. At Chicago regular mess pork, $28.00; family, $34.50; fat backs, 10¼@10⅞c lb.

LARD—A fair business was reported passing, but export business remains rather light. The market, however, is very steady in tone. At New York, prime western was quoted $12.55@12.65; middle western, $12.40@12.50; city, 12@12⅛c; refined continent, 12⅝c; South American, 13⅛c; Brazil kegs, 14⅛c; compound, car lots, 11c; smaller lots, 11½c.

At Chicago, shipping trade continues inactive, with the market about steady, but demand in general fair. Regular lard in round lots was quoted at 10c under September; loose lard, 65c under September; leaf lard, 80@85c under September.

BEEF—The market was firm and supplies continue limited, with demand fair and prices firmly held. At New York, mess was quoted at $25.00; packet, $26.00@27.00; family, $28.00@30.00; extra India mess, $42.00@45.00; No. 1 canned corned beef, $3.10; No. 2 6 lbs. South America, $16.75; pickled tongues, $75.00@80.00 per barrel.

Pork and Lard Stocks

In spite of the heavy livestock kill during July, stocks of frozen and pickled meats declined during the month. The amount of meat going into storage was considerably larger than in July, 1928, but consumptive demand for fully-cured stocks and freezer meats was evidently sufficient to show the decline recorded.

Frozen pork.—Frozen pork stocks declined over 30,000,000 lbs. and are well under those of a year ago, but are nearly 60,000,000 lbs. heavier than the five-year average on August 1. Stocks on frozen loins are in good shape and very small quantities of this cut are going into the freezer at the present time. The bulk of the freezer accumulations include hams and bellies for cure.

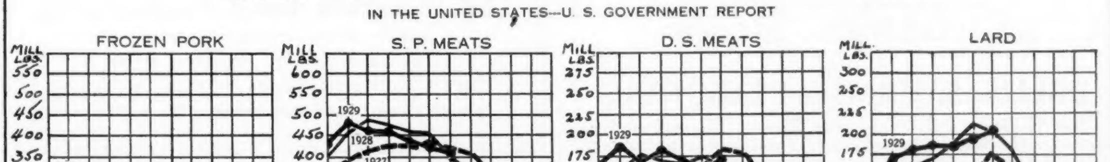
Cured Pork.—Stocks of pickled meats declined, although some 21,000,000 lbs. more meat went into pickle during the month just ended than in the same month of 1928. Stocks on August 1 were some 18,000,000 lbs. less than on July 1, but are about 3,000,000 lbs. over those of last August and some 11,000,000 lbs. above the five-year average of August 1. Part of the accumulations may be attributed to slowness in the boiled ham market, which in spite of ideal weather conditions has been unusually dull.

Dry Salt Meats.—Some increase is shown in the accumulations of dry salt meats during the month, making the stocks higher than those of a year ago but they are still approximately 15,000,000 lbs. under the five-year average on August 1. About 8,500,000 lbs. more dry salt meat were placed in storage during July than in July, 1928. There was considerable activity in the dry salt market from time to time but it was largely in the nature of the transfer of product from one holder to another, thus making possible little decline in storage stocks.

Lard.—Lard stocks made a gain of nearly 4,000,000 lbs. during the month but are slightly under those of last

STORAGE STOCKS OF PORK AND LARD

IN THE UNITED STATES—U. S. GOVERNMENT REPORT



THE NATIONAL PROVISIONER CHART SERVICE—COPYRIGHT 1929 BY THE NATIONAL PROVISIONER, INC.

year. They are, however, approximately 37,000,000 lbs. over the five-year average on August 1. The domestic trade in lard has been dull. Consignments abroad have been heavy, which would seem to indicate a better movement on lard, although reports points to the slow movement of this product into consumptive channels at Continental ports. What little direct buying has been done has taken place at little over loose lard prices here.

General Situation.—The general situation on storage stocks of meats is somewhat better than that of a month ago, and is particularly encouraging in view of the heavy slaughter of all classes of meat animals during July. An early decline in the hog runs will have a strengthening effect. *All indications point to this decline, the only question being whether it will come soon enough to have a material influence during the current fiscal year.*

MEAT IMPORTS AT NEW YORK.

Imports of meats and meat products received at the port of New York for the week ended August 10, 1929, according to the U. S. Bureau of Agricultural Economics:

Point of origin.	Commodity.	Amount.
Argentine	Canned corned beef	486,360 lbs.
Argentine	Canned roast beef	50,900 lbs.
Argentine	Cured pork	31,200 lbs.
Canada	Beef cuts	10,814 lbs.
Canada	Hams	969 lbs.
Canada	Meat products	308 lbs.
Canada	Bacon	750 lbs.
Canada	Vealers	841
England	Canned meats	1,480 lbs.
France	Sausage	750 lbs.
Germany	Bacon	201 lbs.
Germany	Ham	4,849 lbs.
Germany	Sausage	7,620 lbs.
Holland	Hams	400 lbs.
Hungary	Sausage	1,250 lbs.
Italy	Sausage	515 lbs.
Norway	Canned meats	1,500 lbs.
Uruguay	Canned corned beef	467,794 lbs.

PORK AND LARD PRICES.

Average wholesale prices of fresh and cured pork products, lard and compound at Chicago and New York for May, 1929, with comparisons, are figured by the Chicago office of the U. S. Bureau of Agricultural Economics as follows:

FRESH PORK CUTS.

	Chicago. May, 1929.	Chicago. May, 1928.	New York. May, 1929.	New York. May, 1928.
Loins.				
8-10 lb. av.	26.50	26.23	27.03	24.99
10-12 lb. av.	24.86	24.54	25.99	23.59
12-15 lb. av.	22.09	22.42	23.32	21.49
16-22 lb. av.	18.47	18.02	20.01	19.04
Shoulders, N. Y. Style, Skinned, No. 1.				
8-12 lb. av.	17.28	16.36	18.80	17.18

CURED PORK CUTS, LARD AND LARD SUBSTITUTES.

	Chicago. May, 1929.	Chicago. May, 1928.	New York. May, 1929.	New York. May, 1928.
Hams, Smoked, Regular No. 1.				
8-10 lb. av.	29.73	26.19	30.10	25.56
10-12 lb. av.	29.03	25.69	29.25	24.50
12-14 lb. av.	28.33	25.25	28.60	24.00
14-16 lb. av.	28.23	25.25	28.15	23.19
Hams, Smoked, Regular No. 2.				
8-10 lb. av.	27.54	24.00	27.60	23.50
10-12 lb. av.	27.04	24.00	27.25	22.94
12-14 lb. av.	26.46	23.50	26.60	22.00
14-16 lb. av.	26.14	23.50	26.10	21.31
Hams, Smoked, Skinned, No. 1.				
16-18 lb. av.	29.52	26.62	29.85	25.56
18-20 lb. av.	29.28	26.62	29.60	24.81
Hams, Smoked, Skinned, No. 2.				
16-18 lb. av.	27.89	24.50	26.15	21.50
18-20 lb. av.	27.39	24.00	25.90	20.75
Bacon, Smoked, No. 1 (Dry Cure).				
6- 8 lb. av.	31.96	30.75	32.00	30.62
8-10 lb. av.	31.08	30.75	30.80	29.69
Bacon, Smoked, No. 1 (S. P. Cure).				
8-10 lb. av.	25.79	26.00	24.00	20.75
10-12 lb. av.	24.57	26.00	23.05	20.25
Picnics, Smoked, No. 1.				
4- 8 lb. av.	19.59	18.12	18.40	17.00
Fat Backs, D. S. Cured, No. 1.				
12-14 lb. av.	13.00	13.50	14.50	13.75
Lard, ref., hardwood tubs	13.22	14.00	13.50	13.97
Lard substitute, hardwood tubs	12.22	13.25	12.00	13.06

What precautions should be observed in cooking blood? Ask "The Packer's Encyclopedia."

PORK PRODUCTS EXPORTS.

Exports of pork products from principal ports of the United States during the week ended Aug. 10, 1929, are reported as follows:

HAMS AND SHOULDERS, INCLUDING WILTSHIRES.

	Week ended Aug. 10, 1929. M lbs.	Week ended Aug. 11, 1928. M lbs.	Week ended Aug. 3, 1929. M lbs.	Jan. 1, '29, to Aug. 10, 1929. M lbs.
Total	725	2,637	1,745	81,833
To Belgium	....	5	8	866
United Kingdom	468	2,526	1,320	65,231
Other Europe	....	....	....	1,016
Cuba	73	20	18	4,496
Others countries	184	86	399	10,224

BACON, INCLUDING CUMBERLAND.

Total	2,332	2,663	2,231	89,334
To Germany	1,108	188	153	6,195
United Kingdom	870	2,147	1,459	41,246
Other Europe	254	233	481	28,825
Cuba	30	....	4	7,878
Other countries	70	95	134	5,190

LARD.

Total	13,936	9,838	10,113	486,368
To Germany	6,439	3,767	3,532	124,696
Netherlands	1,081	197	728	25,063
United Kingdom	2,844	3,555	22,741	154,417
Other Europe	634	487	239	52,595
Cuba	1,379	1,250	1,270	49,504
Other countries	1,559	582	1,603	80,093

PICKLED PORK.

Total	116	455	347	24,859
To United Kingdom	4	84	59	4,545
Other Europe	61	34	4	2,341
Canada	28	311	123	5,473
Other countries	23	26	161	12,500

TOTAL EXPORTS BY PORTS.

Week ended Aug. 10, 1929.

	Hams and shoulders, M lbs.	Bacon, M lbs.	Lard, M lbs.	Pickled pork, M lbs.
Total	725	2,332	13,936	116
Boston	1	2	656	9
Port Huron	589	296	964	58
Key West	73	....	658	....
New Orleans	62	38	2,280	22
New York	....	1,996	9,178	27

DESTINATION OF EXPORTS.

Exported to:	Hams and shoulders, M lbs.	Bacon, M lbs.
United Kingdom (Total)	468	870
Liverpool	154	554
London	91	34
Manchester	60	....
Glasgow	94	109
Other United Kingdom	69	173

Exported to:	Lard, M lbs.
Germany (Total)	6,439
Hamburg	6,092
Other Germany	347

DANISH BACON EXPORTS.

Exports of Danish bacon for the week ended Aug. 12, 1929, amounted to 4,676 metric tons, compared with 4,621 metric tons the same week of 1928.

Tallow and Grease Markets

WEEKLY REVIEW

TALLOW—After holding firm the best part of the week at the 8c f.o.b. level, the market became easier, influenced by the slackening in consuming demand and the weakness in cottonseed oil, which went into new low ground for the season. However, with a reaction of ⅛c, a better consuming developed and a good business was put through, with extra f.o.b. New York selling at 7⅞c. Offerings at the lower level were not pressing, but it is felt that producers would sell at that price.

Producers generally are pretty well sold up, but nevertheless consumers are not anxious buyers. Some of the local factors are looking forward to a continuance of the 7⅞c f.o.b. level. The western tallow markets were holding relatively steady and had some influence. Other grease markets were easier in tone as well.

At New York, special was quoted at 7⅝c; extra, 7⅞c; edible, 9@9¼c.

At Chicago, the market was reported as rather quiet but steady, with developments in the East being watched closely. There was a fair inquiry for prime packer. At Chicago, edible was quoted at 8¾c; fancy, 8⅝c; prime packer, 8½c; No. 1, 8c; No. 2, 7c.

At the London auction on Wednesday, August 14, 1,775 casks were offered and 706 sold. Mutton sold at 39s@41s 6d; beef, 39s 3d@43s; good mixed, 36s 6d@39s. At Liverpool, Australian tallow was quoted. Choice sold at 41s and good mixed at 40s.

STEARINE—Trade the past week was rather slow, but a steadier tone prevailed. Buyers' and sellers' ideas were fractionally apart. There were no important offerings. At New York, oleo was quoted at 10⅝@10⅞c. At Chicago, oleo stearine was quiet and steady and quoted at 9¾c.

OLEO OIL—The market was very steady, with business more or less routine. Demand was not impressive, but offerings were held steadily. There is a fractional difference in buyers' and sellers' ideas. Extra at New York was quoted at 10¾@11⅛c; medium, 9⅞@10⅛c; lower grades, 9⅝c. At Chicago, the market was more or less of a nominal affair and quoted as steady at 10½c for extra.

See page 40 for later markets.

LARD OIL—Demand generally was confined to small lots, but business in the aggregate was fair, with the market very steady in tone. Edible oil was quoted at 14⅝c; extra winter strained, 12¼c; extra, 11⅞c; extra No. 1, at 11½c; No. 1, 11⅛c; No. 2, 10⅞c.

NEATSFOOT OIL—A fair consuming demand continued to be reported, with moderate quantities moving into consumptive channels. Prices are being maintained. The market is reflecting, in part, the steadiness in basic materials. At New York, pure was quoted at 14¼c; extra, 11¾c; No. 1, 11⅜c; cold test, 18⅛c.

GREASES—Aside from a little demand for superior house, which was consummated at 7¾c delivered, the market generally was reported as rather easy in tone. The heaviness in other directions is being reflected in greases generally. Consuming demand slackened appreciably, with a disposition on the part of the buyer to hold off and await lower levels. Business that is passing is mostly for immediate requirements, and sentiment generally has changed from a week ago. The slightly easier tone in tallow attracted considerable attention.

At New York, superior house was quoted at 7¾c delivered; yellow and house, 7¼@7½c according to quality; A white, 7½c; B white, 7¼c; choice white, 8¾c.

At Chicago, there was a fair inquiry, but business generally was reported as light. At Chicago, brown was quoted at 7c; yellow, 7⅛c; B white, 7½c; A white, 7¾c; and choice white, 8⅛@8¼c.

By-Products Markets

Chicago, Aug. 15, 1929.

Blood.

Blood market continues on same steady basis as last week. Trading fair on basis $4.75 to $5.00 per unit ammonia, Chicago.

	Unit Ammonia.
Ground and unground	$4.75@5.00

Digester Feed Tankage Materials.

Good demand for and sales of digester feeding tankage the past week at $5.00 to $5.25 & 10c, f.o.b. Chicago, for ground. Market shows general improvement.

	Unit Ammonia.
Ground, 11½ to 12% ammonia	$ 5.00@ 5.25 & 10
Unground, 11½ to 12% ammonia	4.85@ 5.15 & 10
Ground, 6 to 8% ammonia	4.35@ 4.60 & 10
Unground, 6 to 8% ammonia	4.15@ 4.40 & 10
Liquid stick	3.75@ 4.00
Steam bone meal, special feeding, per ton	42.00@45.00

Fertilizer Materials.

Good inquiry for fertilizer materials has appeared in past few days. A number of sales made for forward delivery at $3.75 & 10c, Chicago basis, for high grade ground.

	Unit Ammonia.
High grd. ground, 10@11% am.	$ @ 3.75 & 10
Low grd., and ungr., 6-9% am.	@ 3.50 & 10
Hoof meal	3.50@ 3.75
Bone tankage, low grd., per ton	24.00@25.00

Bone Meals (Fertilizer Grades).

No change in market for bone meals. Inquiry fair; prices steady; bone tankage, $25 per ton, Mid-West points.

	Per Ton.
Raw bone meal	$50.00@55.00
Steam, ground, 3 & 50	31.00@32.00
Steam, unground, 3 & 50	29.00@31.00

Cracklings.

Better demand for cracklings in past week, with sales made from $1.10 to $1.15, Chicago and Mid-west points. Market, however, is somewhat nominal, with fair trading.

	Per Ton.
Hard pressed and exp. unground, per unit protein	$1.10@ 1.15
Soft prsd. pork, ac. grease & quality	70.00@80.00
Soft prsd. beef, ac. grease & quality	50.00@55.00

Gelatine and Glue Stocks.

Nominal market continues to mark situation in gelatine and glue stocks in this territory.

	Per Ton.
Kip and calf stock	$38.00@42.00
Hide trimmings	30.00@33.00
Horn piths	42.00@43.00
Cattle jaws, skulls and knuckles	42.00@42.50
Sinews, pizzles	31.00@35.00
Pig skin scraps and trim., per lb.	@5c

Animal Hair.

Market for animal hair is very quiet, with inquiry fair, trading lacking and prices unchanged and nominal.

Coil and field dried	2 @ 2½c
Processed grey, summer, per lb.	4 @ 5c
Processed grey, winter, per lb.	6 @ 6½c
Cattle switches, each*	4½@ 5½c

*According to count.

Horns, Bones and Hoofs.

	Per Ton.
Horns, according to grade	$75.00@150.00
Mfg. shin bones	56.00@130.00
Cattle hoofs	45.00@ 47.00
Junk bones	27.00@ 28.00

(Note—Foregoing prices are for mixed carloads of unassorted materials indicated above.)

EASTERN FERTILIZER MARKETS.

(Special Report to The National Provisioner.)

New York, Aug. 14, 1929.—As far as fertilizer materials are concerned, there have been but few sales of any consequence of local by-products such as tankage, blood, etc., but there has been some business done in feeding materials.

Ground dried blood is held at $4.50 per unit of ammonia, f.o.b. New York, but business will probably be done a little under this figure unless the demand improves. South American for August-September shipment is offered at $4.50, c.i.f. United States ports, with a few re-sales to be had at a price a little under this quotation.

South American bone tankage is being held at $4.75 and 10c, c.i.f., for October arrival, and some of the higher test tankage is offered at $4.50 and 10c, c.i.f.

The demand for nitrate of soda and sulphate of ammonia is rather limited just at present.

LARD AND GREASE EXPORTS.

Exports of lard from New York City, Aug. 1 to Aug. 14, 1929, totaled 11,446,317 lbs.; tallow, none; greases, 812,000 lbs.; stearine, none.

PRODUCTION AND CONSUMPTION OF COTTONSEED AND PRODUCTS.

Cottonseed received, crushed and on hand, and cottonseed products manufactured, shipped out, on hand and exported for twelve months ended July 31, 1929, compared to a year ago, as reported by the U. S. Census Bureau:

COTTONSEED RECEIVED, CRUSHED, AND ON HAND (Tons).

State.	Received at mills* Aug. 1 to July 31. 1929.	1928.	Crushed Aug. 1 to July 31. 1929.	1928.	On hand at mills July 31. 1929.	1928.
United States	5,082,051	4,586,705	5,058,744	4,654,017	41,340	21,972
Alabama	268,517	296,388	267,417	297,058	1,213	113
Arizona	61,690	41,166	61,629	41,237	163	102
Arkansas	402,042	308,051	401,389	309,499	886	233
California	88,254	47,626	88,379	50,157	113	238
Georgia	404,670	443,210	404,448	445,118	696	474
Louisiana	209,247	154,800	204,299	165,311	5,065	117
Mississippi	630,086	546,230	626,932	554,902	7,153	3,999
North Carolina	305,281	302,498	304,011	303,110	472	142
Oklahoma	387,830	362,001	381,607	383,231	3,950	326
South Carolina	208,844	210,492	208,418	211,642	591	165
Tennessee	316,629	266,796	318,422	265,043	1,076	2,869
Texas	1,727,629	1,534,997	1,720,591	1,555,734	19,832	13,194
All other	71,332	72,450	71,202	71,975	130	...

*Includes seed destroyed at mills but not 21,972 tons and 89,784 tons on hand Aug. 1, nor 110,985 tons and 81,156 tons reshipped for 1929 and 1928, respectively.

COTTONSEED PRODUCTS MANUFACTURED, SHIPPED OUT, AND ON HAND.

		On hand Aug. 1.	Produced Aug. 1 to July 31.	Shipped out Aug. 1 to July 31.	On hand July 31.
Crude oil	1928-29	*20,350,682	1,603,352,111	1,606,378,721	*19,094,374
(pounds)	1927-28	16,296,641	1,476,609,401	1,468,065,734	20,350,682
Refined oil	1928-29	†335,993,223	**1,457,364,507	....	†338,319,698
(pounds)	1927-28	378,612,700	1,311,509,019	....	335,993,223
Cake and meal	1928-29	32,648	2,280,894	2,232,628	80,914
(tons)	1927-28	63,632	2,093,354	2,124,338	32,648
Hulls	1928-29	29,291	1,367,325	1,331,182	65,434
(tons)	1927-28	168,045	1,320,066	1,458,820	29,291
Linters	1928-29	43,994	1,084,644	1,053,998	74,640
(Running bales)	1927-28	46,177	875,121	877,304	43,994
Hull fiber	1928-29	2,775	79,363	80,290	1,848
(500-lb. bales)	1927-28	21,930	79,398	98,553	2,775
Grabbots, motes, etc.	1928-29	1,903	51,407	44,490	8,820
(500-lb. bales)	1927-28	1,842	41,914	41,853	1,903

*Includes 3,093,476 and 3,967,860 lbs. held by refining and manufacturing establishments, and 3,290,652 and 4,186,570 lbs. in transit to refiners and consumers, Aug. 1, 1928, and July 31, 1929, respectively.

†Includes 7,594,021 and 5,506,926 lbs. held by refiners, brokers, agents, and warehousemen at places other than refineries and manufacturing establishments, and 10,166,451 and 9,727,216 lbs. in transit to manufacturers of lard substitute, oleomargarine, soap, etc., Aug. 1, 1928, and July 31, 1929, respectively.

**Produced from 1,585,347,921 lbs. of crude oil.

MARGARINE MATERIALS USED.

Oleomargarine produced and the materials used in its manufacture during June, 1929, with comparisons, were as follows, according to the U. S. Bureau of Internal Revenue:

	June, 1929. Lbs.	June, 1928. Lbs.
Total production of uncolored oleomargarine	23,064,734	22,499,418
Ingredient schedule of uncolored oleomargarine:		
Butter	192,775	186,770
Cocoanut oil	11,674,104	11,345,862
Cottonseed oil	1,993,477	1,899,977
Edible tallow	1,600	6,297
Milk	6,118,116	6,466,680
Mustard oil	630	3,520
Neutral lard	1,402,912	1,833,108
Oleo oil	3,437,207	3,162,067
Oleo stearine	505,734	429,081
Oleo stock	70,518	119,229
Palm oil	75,742	59,431
Palm-kernel oil	....	3,993
Peanut oil	366,636	360,306
Salt	1,870,503	1,887,607
Soda	7,403	7,566
Vanilla extract	....	18
Total	27,717,357	27,771,512
Total production of colored oleomargarine	1,210,847	1,238,414
Ingredients schedule of colored oleomargarine:		
Butter	2,236	224
Cocoanut oil	354,616	445,283
Color	1,679	1,428
Cottonseed oil	130,430	205,967
Milk	368,491	567,665
Neutral lard	153,111	240,280
Oleo oil	335,979	427,128
Oleo stearine	18,398	16,452
Oleo stock	18,650	11,098
Palm oil	17,999	22,400
Peanut oil	15,802	19,895
Salt	98,150	124,200
Soda	137	223
Total	1,515,678	2,082,243

COTTONSEED PRODUCT EXPORTS.

Exports of cottonseed products for the eleven months ended June 30, 1929, according to the U. S. Census Bureau, with comparisons, were as follows:

	1929.	1928.
Oil, crude, lbs.	20,525,115	48,228,618
Oil, refined, lbs.	8,109,387	9,661,386
Cake and meal, tons	286,264	309,093
Linters, running bales	176,728	182,835

MEMPHIS PRODUCTS MARKETS.

(Special Report to The National Provisioner.)

Memphis, Tenn., Aug. 14, 1929.—Cottonseed opened lower on the Memphis Merchants' Exchange, on easier cotton and only steady oil, but bids were advanced in mid-season almost up to last night's close without attracting sellers at below $37.25, against closing bids at $36.75.

Prime cottonseed shows a gross possibility on today's products values of a little better than $46.00, and it is apparent that buyers will take hold on a $10.00 spread, or at about 50c above meal for the same deliveries.

Cottonseed meal sold down to $36.50 for October at the opening, but buyers were in the majority at this figure and later sales were at prices between $36.60 and $36.75. September sold up to $37.00 on a little short covering from the outside.

Outside orders were rather evenly divided, the support supplied by shorts and hedgers. Selling was scattered, coming from satisfied longs and some who feel that present prices are high. At the close, the market was steady, with bids lowered to $36.60 and offerings held at $36.70.

Vegetable Oil Markets

WEEKLY REVIEW

Prices at New Low Records—July Consumption Figures Large—Year's Total a Record—Market Depressed by Cotton Crop Report and Apprehension Increased Oil Production.

The cotton crop conditions have been a very important influence in the oil market recently, with prices breaking to new low levels for the season on the government report of the cotton crop and apprehension that the figures, if confirmed by final results, will mean such an increase in the supply of oil as to be a very important factor in the market.

A crop of 15,500,000 bales of cotton would give approximately 7,000,000 tons of seed and a considerably larger total than the product the past year, with an available supply to be crushed enough in excess of last year to make a very liberal oil crop.

Larger Consumption than Expected.

The feeling created by the crop report and the bearish apprehension was partly allayed by the consumption figure report issued on Tuesday. This showed a larger consumption for the month than had been anticipated.

The total for the month was 301,000 bbls., compared with 305,000 bbls. the preceding month and 266,000 last year. The disappearance of the season amounted to 3,639,000 bbls., compared with 3,385,000 bbls. last year, and constituted a new high record.

The fact that consumption has averaged for the year a fraction in excess of 300,000 bbls. a month shows a steady gain in the domestic oil disappearance, as there is such a limited export movement as to be of minor importance.

The visible supply of oil at the end of the year—919,000 bbls.—is only 16,000 bbls. in excess of a year ago, notwithstanding the fact that the production of crude oil was 127,000,000 lbs. in excess of the preceding year.

At the average rate of consumption there is not enough to be an oppressive factor in the market. It is usually understood that old oil must last until well in October before the new oil becomes of sufficient quantity to control the market.

The amount of cotton which has been picked so far and ginned as usual is not enough to be a material influence in the supply.

Some crude oil is moving in a very limited way. A few sales are reported with Southeast crude quoted at 7¼c bid, with the same price bid in the Valley, while crude in Texas sold at 7⅛c.

It is not expected that the movement of crude will amount to any importance for some time, although the dry weather which has prevailed is quite an influential factor in the gathering of the crop.

The weekly government report said of the crop situation: "Week was warm throughout the cotton belt, especially in the West. It was rather showery in parts of the East but mostly fair and sunny west of the Mississippi valley. In Carolinas, cotton made progress, although there was too much rain in parts of North Carolina.

"In Georgia, weather was mostly dry in north and west. In south, progress was mostly good except in some southern sections where it was too wet and some northern localities where too dry.

"In Alabama and Mississippi, progress varied considerable, ranging from deterioration in some wetter places to very good in others. In some southern sections blooming is reported practically ceased, with plants shedding badly. In Louisiana, conditions were unfavorable, with too much rain in south and too dry in north.

"In Texas, progress was mostly poor except in northwest, where rains were beneficial and drought causing premature opening and some shedding in considerable portions of the west central and east, while previous rains have caused rank growth in south. Rain and cloudy weather were favorable for weevil activity in portions of eastern cotton belt, while in west, dry warm weather favored holding weevils in check."

COTTONSEED OIL—Market transactions:

Friday, August 9, 1929.

	Sales.	Range— High.	—Range Low.	—Closing— Bid.		Asked.
Spot	....	....	....	935	a	....
Aug.	....	....	....	915	a	935
Sept.	7900	931	910	914	a	911
Oct.	1400	922	910	912	a	....
Nov.	100	925	925	915	a	925
Dec.	2200	933	922	924	a	925
Jan.	5200	938	924	928	a	931
Feb.	....	....	....	932	a	940
Mar.	500	949	943	944	a	943

Total sales, including switches, 17,300 bbls. P. crude S. E. unquoted.

Saturday, August 10, 1929.

	Sales.	High.	Low.	Bid.		Asked.
Spot	....	....	....	935	a	....
Aug.	....	....	....	910	a	930
Sept.	1300	915	911	911	a	913
Oct.	300	911	910	911	a	910
Nov.	....	....	....	910	a	920
Dec.	600	928	920	918	a	920
Jan.	1100	929	925	923	a	925
Feb.	....	....	....	925	a	935
Mar.	400	937	935	935	a	....

Total sales, including switches, 3,700 bbls. P. crude S. E. unquoted.

SOUTHERN MARKETS

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., Aug. 15, 1929.—Market dull and featureless. Bids on crude, 7¼c, Valley, and 7⅛c, Texas, with small sales only daily. Mills anxious to see seed prices before selling any quantity of new crop crude. Larger buying orders at slightly under market accumulating for refined bleachable as it is now just about on a soapmaker's basis. This fact may stop declines at present prices or ¼c lower. On the other hand, unfavorable weather and firmer lard could quickly advance oil ¼@½c.

Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., Aug. 15, 1929.—All the old crop crude has been sold, trading in new crop now going on in this territory. The market is 7¼c, Valley, nominal; loose cottonseed hulls, $5.00; 41 per cent meal, $40.00, f.o.b. Memphis.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., Aug. 15, 1929.—Prime cottonseed, $33.00; prime crude oil, 7⅛@7¼c; 43 per cent cake and meal, $38.00; hulls, $7.00; mill run linters, 2½@4c.

Monday, August 12, 1929.

Spot	....	....	....	920	a	....
Aug.	....	....	....	910	a	925
Sept.	4400	915	908	908	a	909
Oct.	700	910	907	907	a	....
Nov.	....	....	....	905	a	920
Dec.	800	923	920	916	a	918
Jan.	1600	925	920	920	a	....
Feb.	....	....	....	920	a	933
Mar.	2300	935	935	933	a	....

Total sales, including switches, 9,800 bbls. P. crude S. E. unquoted.

Tuesday, August 13, 1929.

Spot	....	....	....	920	a	....
Aug.	....	....	....	910	a	930
Sept.	4500	915	908	908	a	910
Oct.	1000	915	909	909	a	....
Nov.	200	920	920	910	a	918
Dec.	2500	922	915	916	a	....
Jan.	2900	924	923	920	a	923
Feb.	....	....	....	920	a	929
Mar.	2000	936	932	932	a	....

Total sales, including switches, 13,100 bbls. P. crude S. E. unquoted.

Wednesday, August 14, 1929.

Spot	....	....	....	910	a	....
Aug.	....	....	....	910	a	930
Sept.	3300	912	908	910	a	....
Oct.	700	911	908	908	a	....
Nov.	300	920	920	912	a	918
Dec.	2900	920	916	917	a	920
Jan.	800	925	923	923	a	....
Feb.	....	....	....	920	a	928
Mar.	1800	936	933	934	a	....

Total sales, including switches, 9,800 bbls. P. crude S. E. 7¼c bid.

Thursday, August 15, 1929.

Spot	....	....	....	900	a	....
Aug.	....	....	....	900	a	925
Sept.	....	910	904	904	a	....
Oct.	....	907	903	903	a	....
Nov.	....	....	....	904	a	911
Dec.	....	916	912	911	a	913
Jan.	....	919	918	916	a	919
Feb.	....	....	....	917	a	925
Mar.	....	930	929	929	a	....

Sales, 13,500 bbls.

See page 40 for later markets.

COCOANUT OIL—An easier tone developed, although prices remained the same; but consuming demand has slackened with disposition to await developments. Easiness in other directions attracting attention. Offerings are fairly liberal, but holders not lowering their ideas. Nearby tanks, New York, quoted at 7c; shipment tanks, 7⅛@7¼c. On the Pacific Coast, nearby tanks were quoted at 6¾c; shipment tanks, 6⅞c.

CORN OIL—The market was rather steady, with a fair business passing earlier in the week at 7⅞c, f.o.b. western mills, but quieted down and market now quoted at 7¾@7⅞c.

SOYA BEAN OIL—The market was more or less of a narrow affair, with inactivity reported in all quarters. Barrels, New York, quoted at 11¾c; tanks, 10c; Pacific Coast tanks quoted 9½@9⅝c.

PALM OIL—A fairly good business passed the early part of the week, but demand subsided. Arrivals are fairly liberal and the undertone is about steady, with consumers now awaiting developments. At New York, spot Nigre was quoted at 7⅜@7½c; shipment Nigre, 7⅜c; spot Lagos, 8c; shipment Lagos, 7½c.

PALM KERNEL OIL—A fair demand was in evidence for a time, but buyers withdrew and the market again became dull and inactive, with the tone about steady. Bulk oil, New York, quoted at 7⅜@7.40c, while casks quoted 8½c.

OLIVE OIL FOOTS—The market was quiet and barely steady in tone, with business more or less routine. Spot foots quoted at 9c, New York, while shipment tanks quoted at 8¾@8⅞c.

RUBBERSEED OIL—Low grade was quoted at 6½c, and high grade at 7c for shipment.

PEANUT OIL—Market nominal.

SESAME OIL—Market nominal.

COTTONSEED OIL—Demand for store oil was spotty, but an improved demand expected. The market was quoted at ¼c over Sept. Texas crude, 7⅛c, sales and bid; Valley and Southeast, 7¼c bid.

NEW ORLEANS OIL TRADING.

(Special Report to The National Provisioner.)

New Orleans, La., Aug. 13, 1929.—While the market continues generally dull, the turnover has fairly large proportions, due mainly to the transfer of contracts from near to more distant positions. September and December traded yesterday at 12 points, and many September longs are taking advantage of transferring at this early date, anticipating a widening of differences when first notice day approaches. News from the cotton fields is very mixed and it is difficult to properly anticipate the yield which will accrue. Altogether, it could easily be that the cotton plant would continue producing until the end of September, if the weather is favorable.

Competing oils and fats continue to hold firm and some advances are reported in several instances, but cottonseed oil does not seem strong in spite of the very low levels at which it is selling, which are considered extremely low values.

The consumption report, issued this morning, amounting to 301,151 barrels, was about in line with expectations. It is felt that the carryover will be in the neighborhood of 900,000 barrels, not a very large figure. There is a strong possibility that prices could advance materially if the cotton production should turn out to be a small one.

SHORTENING AND OIL PRICES.

Prices of shortening and salad and cooking oils on Thursday, Aug. 15, 1929, based on expressions of member companies of the Shortening and Oil Division of the Interstate Cottonseed Crushers Association as to their quantity selling programs, were as follows:

Shortening.

	Per lb.
North and Northeast:	
Carlots, 26,000 lbs.	@11¼
3,500 lbs. and up	@11½
Less than 3,500 lbs.	@12
South:	
10,000 lbs.	@10¾
Less than 10,000 lbs.	@11¼
Pacific Coast:	@11¾

Salad Oil.

North and Northeast:	
Carlots, 26,000 lbs.	10¾@11
5 bbls. and up	@11¼
1 to 4 bbls.	11¾@12
South:	
Carlots, 26,000 lbs.	@10¾
5 bbls. and up	11 @11¼
1 to 4 bbls.	11¼@11½
Pacific Coast:	11 @11¼

Cooking Oil—White.

⅛c per lb. less than salad oil.

Cooking Oil—Yellow.

¼c per lb. less than salad oil.

U. S. Vegetable Oil Trade

Shows Great Increase in Imports and Decreased Exports, 1924-28

By E. L. Thomas.*

The international trade of the United States in vegetable oils and fats has exceeded 84 millions of dollars annually for each year since 1924. 1927 was the high year of the past five-year period when the value of these commodities moving in our world import and export trade was $86,394,386. In contrast, 1924 witnessed the smallest volume of this traffic, or some $66,250,000.

At the risk of reiterating a well-known fact, the marked disparity between our imports and exports might be cited. The ratio of our exports to imports has ranged from 1 to 7 in 1924 and 1925, to 1 to 9½ in 1928. This is brought out plainly by the following table:

WORLD TRADE OF THE UNITED STATES.
1924-1928.

	Exports.	Imports.	Total.
1928	8,979,758	75,460,582	84,440,286
1927	10,420,784	75,973,602	86,394,386
1926	8,041,941	76,786,635	84,828,576
1925	10,637,969	73,657,371	84,295,340
1924	8,258,980	58,064,241	66,323,221

Export Vegetable Oils and Fats.

The feature of our export trade is, of course, cottonseed oil. Last year this country shipped abroad crude and refined totaling 51,702,246 lbs., valued at $4,655,725 (crude, 41,126,452 lbs., $3,455,567). This figure for crude surpassed 1927, but exports for 1928 were well above those for 1924, 1925 and 1926.

Our best consistent customer in the past five years has been Canada, with an importation of 39,084,870 lbs. last year, the largest consumption of cottonseed oil from the United States in the past five years with the exception of 1927. No other country even approaches Canada as a market for crude cottonseed oil. Mexico is credited with 2,036,159 lbs. in 1928, and takes second place, but our remaining exports of crude assume no commercial importance.

Last year, refined oil exports reached the lowest figure in the past five years. The curve has been steadily downward, indicating the gradual substitution in the consuming countries of the world of other vegetable oils and the retention of greater quantities for consumption of refined cottonseed oil at home.

Refined Cottonseed Oil Exports.

Mexico is almost the sole exception among our larger buyers, that country increasing its imports in 1928 over the recent years. Our exports to Germany and the Scandinavian countries have dwindled away to a shadow of our exports to this group of countries in former years. Cuba dropped off to 1,812,124 lbs. in 1928 from the high figure of 5,567,278 lbs. for 1925.

One explanation of this shrinkage in refined cottonseed oil exports to Cuba appears to be a shift to refined soya bean oil, of which we exported 2,731,640 lbs. to that country last year in contrast to much smaller exports in previous years.

Cocoanut oil (refined) ranks second among our vegetable oils and fats exports. However, these exports might be termed re-exports, inasmuch as the oil was either imported originally or came into the United States in the form of copra for crushing purposes.

Our exports reached the record total of 24,652,602 lbs. in 1928, exceeding by a substantial margin the preceding year and much in excess of any other recent year. During the last four years, Mexico has retained first place as our best market, with Canada second and Cuba a poor third.

Refined Soya Bean Oil Movement.

Soya bean oil refined in the United States from oil largely imported in the crude state has had a rapid increase in both volume and value as an export vegetable oil. Whereas in 1924 we sent abroad only 2,264,195 lbs. valued at $252,571, our shipments last year climbed to 7,142,097 lbs., valued at $756,094. Cuba and the Dominican Republic provide our best outlets for this oil.

Our exports of vegetable soap stock or fatty acids and other oils, for which no special provision is made in federal export classification schedules, can be covered briefly by the statement that the fluctuations in exports may be attributed to changing conditions in the markets of the United States and abroad.

The United Kingdom has proved to be our best buyer of soap stock during each of the past five years, except in 1925 and again in 1928 when Canada led by a narrow margin over the United Kingdom. As the largest importer of the miscellaneous oils, Canada has held first place regularly in recent years.

Imports of Vegetable Oils.

Most important among the imported vegetable oils is cocoanut oil, constituting one-third of the value of all vegetable oil imports during the past five years. Our only source of supply since 1925 has been the Philippine Islands. From this will be seen the strong position occupied by cocoanut oil in our import trade.

British West Africa and the Belgian Congo, the world's principal area of production for palm oil, supply us with the largest share of our imports of this particular oil. In this regard, British West Africa has the commanding position, but the two sections together have accounted for 50 to 60 per cent of such imports during the past five-year period.

The Dutch East Indies also are important sources but chiefly for the better grades of this oil, with its exports advancing markedly in value, indicative of the steady development of palm tree cultivation and the expansion in oil extraction.

(To be continued.)

*Specialist in Meats, Oils and Fats, Fodstuffs Division, U. S. Bureau of Foreign and Domestic Commerce.

TRADE GLEANINGS

The slaughterhouse of Trefry & Son, Spokane, Wash., was destroyed by fire recently.

The United Rendering Co., Houston, Tex., is reported planning construction of a $40,000 fertilizer plant.

The Blue Bird Packing Co., Inc., meat packers, has been organized at Eugene, Ore., with capital of $10,000.

A poultry packing and storage plant is to be erected at Napa, Calif., by the Poultry Producers' Association.

The Martin & Taylor Livestock Co., Ocala, Fla., is reported about to construct a stockyards for handling cattle and hogs.

Tidewater Fertilizer Works, Inc., has been incorporated at Urbanna, Va., capital stock $20,000, to manufacture commercial fertilizers.

The Valley Meat Packing Co. of Los Angeles, Calif., has awarded contracts for construction of a new meat packing plant, to cost $50,000, at Colton, Calif.

The meat packing plant of the Columbia Packing Co., Snohomish, Wash., was damaged recently by fire. Plans for rebuilding and repairing are under way.

Banfield Bros. Packing Co. of Tulsa, Okla., has announced plans for locating a $50,000 abattoir and rendering plant at Lake Charles, La., in the near future.

Stahl-Meyer, Inc., New York City, meat packers, are drawing up plans for erecting a one-story addition to their present Ridgewood plant, the project to cost about $60,000.

Australian Soaps, Ltd., is to be formed by consolidation of M. O'Riordan & Sons, Ltd., Upton's, Ltd., and the Alston Soap & Candle Co., all of New South Wales, Australia.

Spencer Kellogg & Sons, Buffalo, N. Y., manufacturers of vegetable oil products, have purchased the Copra Milling Co. of New York City, which operates in the Philippine Islands.

It is expected that the new plant of P. F. Rathjen & Sons, San Francisco, Calif., pork packers and sausage manufacturers, will be completed and put in operation before September 1, 1929.

The Buhner Fertilizer Co., Seymour, Ind., has filed papers of reorganization showing capital stock of 17,000 shares of common, $25 par value, and 750 shares of preferred of $100 par value.

The Southwestern Packing & Livestock Co., Durango, Colo., has purchased the packing plant of the Graden Mercantile Co. The enlarged company will be incorporated in the near future.

The Eastern Cotton Oil Co., Norfolk, Va., subsidiary of Davison Chemical Co. of Baltimore, has acquired the Christian-Ewing Co., Fayetteville, N. C., and is making extensive improvements to the properties.

F. H. Bell and Associates, Los Angeles, Calif., are constructing a new copra mill at Wilmington, Los Angeles suburb, with daily capacity of 100 tons. A new process will require that the copra go through the presses only once.

The Chicago Sausage Company has acquired additional land at Ohio and Peoria sts. and Milwaukee ave., Chicago, their holdings now fronting 80 ft. on Ohio st., 100 ft. on Peoria and 60 ft. on Milwaukee ave. The plan is to build a factory on this site at some future date. The company is now located at 2910 Armitage ave.

The Week's Closing Markets

FRIDAY'S CLOSINGS

Provisions.

Provisions were quiet, with a better tone, and lard improving with evidence of better spot demand. Mid-month stocks statement shows only a small gain and has led to a more confident feeling. Hogs continued firm. The movement is not heavy and shipping demand is very good.

Cottonseed Oil.

The market, after a rally on the monthly production report, broke to new low levels with increased trading, due to the more favorable cotton crop reports and the confidence in a crop possibly in excess of the government estimate. Weakness in cotton and good weather in the south had considerable influence. Spot oil demand is moderate and crude demand quiet. Texas, 7⅛c bid; Valley, 7¼c bid. Market is somewhat firmer.

Quotations on cottonseed oil at New York, Friday noon, were: August, $9.00@9.25; Sept., $9.10@9.14; Oct., $9.11; Nov., $9.10@9.25; Dec., $9.17@9.23; Jan., $9.20@9.27; Feb., $9.20@9.33; March, $9.33@9.40.

Tallow.

Tallow, extra, 7⅝c, sales.

Stearine.

Stearine, oleo, 10⅞c.

FRIDAY'S GENERAL MARKETS.

New York, Aug. 16, 1929. — Lard, prime western, $12.60@12.70; middle western, $12.50@12.60; city, 12⅛c; refined continent, 12⅞c; South American, 13¼c; Brazil kegs, 14¼c; compd., 11c.

HULL OIL MARKET.

Hull, England, Aug. 14, 1929.—(By Cable.)—Refined cottonseed oil, 35s 9d; Egyptian crude cottonseed oil, 32s 6d.

WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and Eastern markets on August 15, 1929:

Fresh Beef:	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
STEERS (700 lbs. up):				
Choice	$23.00@24.00	$25.00@25.50	$24.00@25.00	$24.50@25.50
Good	22.50@23.50	24.00@25.00	22.00@24.00	23.50@24.50
STEERS (550-700 lbs.):				
Choice	23.50@24.50	....	24.00@25.50	25.00@26.50
Good	22.50@23.50	....	22.00@24.00	22.50@24.50
STEERS (500 lbs. up):				
Medium	18.00@21.00	21.50@24.00	17.00@21.00	17.50@21.50
Common	16.00@18.00	19.50@21.50	15.00@17.00	15.00@17.00
STEERS (1):				
Yearling (300-550 lbs.):				
Choice	24.00@25.00	....	24.00@26.00	....
Good	22.50@24.00	....	22.50@24.50	....
Medium	20.50@22.50	....	....	....
COWS:				
Good	17.00@18.00	18.00@19.00	16.50@18.50	....
Medium	15.00@17.00	16.50@18.00	14.50@16.50	16.00@17.50
Common	14.00@15.00	15.00@16.50	13.00@14.50	14.00@15.50
Fresh Veal and Calf Carcasses:				
VEALERS (2):				
Choice	25.00@27.00	25.00@26.00	27.00@29.00	26.00@27.00
Good	24.00@25.00	23.00@25.00	25.00@27.00	24.00@25.00
Medium	23.00@24.00	20.00@23.00	23.00@25.00	21.00@23.00
Common	21.00@23.00	18.00@20.00	21.00@23.00	....
CALF (2) (3):				
Choice	....	....	23.00@25.00	....
Good	17.00@19.00	19.00@21.00	21.00@23.00	20.00@22.00
Medium	15.00@17.00	17.00@19.00	18.00@21.00	18.00@20.00
Common	14.00@16.00	16.00@17.00	16.00@18.00	15.00@17.00
Fresh Lamb and Mutton:				
LAMB (38 lbs. down):				
Choice	27.00@29.00	29.00@30.00	26.00@28.00	27.00@29.00
Good	26.00@28.00	28.00@29.00	24.00@26.00	26.00@28.00
Medium	24.00@26.00	25.00@28.00	21.00@24.00	23.00@26.00
Common	20.00@24.00	22.00@25.00	19.00@21.00	....
LAMB (39-45 lbs.):				
Choice	27.00@29.00	29.00@30.00	26.00@28.00	27.00@29.00
Good	26.00@28.00	28.00@29.00	24.00@26.00	26.00@28.00
Medium	24.00@26.00	25.00@28.00	21.00@23.00	23.00@26.00
Common	20.00@24.00	22.00@25.00	19.00@21.00	....
LAMB (46-55 lbs.):				
Choice	26.00@27.00	27.00@28.00	25.00@26.00	25.00@26.00
Good	25.00@26.00	26.00@27.00	24.00@25.00	24.00@25.00
MUTTON (Ewe) 70 lbs. down:				
Good	12.00@14.00	15.00@16.00	12.00@14.00	13.00@14.00
Medium	10.00@12.00	12.00@15.00	10.00@11.50	12.00@13.00
Common	9.00@10.00	10.00@12.00	9.00@10.00	....
Fresh Pork Cuts:				
LOINS:				
8-10 lbs. av.	29.00@31.00	30.00@31.00	29.00@31.00	28.00@30.00
10-12 lbs. av.	28.00@29.00	29.00@31.00	28.00@30.00	27.00@29.00
12-15 lbs. av.	24.00@26.00	26.00@27.00	24.00@26.00	24.00@26.00
16-22 lbs. av.	19.00@21.00	21.00@23.00	20.00@22.00	20.00@22.00
SHOULDERS N. Y. Style, Skinned:				
8-12 lbs. av.	17.50@18.00	....	18.00@21.00	18.00@20.00
PICNICS:				
6-8 lbs. av.	....	16.50@17.50	....	....
BUTTS Boston Style:				
4-8 lbs. av.	22.00@23.00	....	24.00@25.00	24.00@25.00
SPARE RIBS:				
Half Sheets	13.50@14.50	....	....	....
TRIMMINGS:				
Regular	12.00@12.50	....	....	....
Lean	20.00@21.50	....	....	....

(1) Includes heifer yearlings 450 lbs. down at Chicago and New York. (2) Includes "skins on" at Chicago and New York. (3) Includes sides at Boston and Philadelphia.

BRITISH PROVISION CABLE.

(Special Cable to The National Provisioner.)

Liverpool, Aug. 15, 1929.—General provision market dull with very little activity. Hams, picnics, square shoulders very dull, spot market still declining on hams. Light supply and slow demand.

Friday's prices were as follows: Hams, American cut, 111s; Liverpool shoulders, square, 78s; hams, long cut, 113s; picnics, 78s; short backs, 92s; bellies, clear, 86s; Canadian, 112s; Cumberland, 87s; spot lard, 62s 6d.

EUROPEAN PROVISION CABLES.

The market at Hamburg was steady, according to cable advices to the U. S. Department of Commerce. Receipts of lard for the week were 2,822 metric tons. Arrivals of hogs at 20 of Germany's most important markets were 82,000 at a top Berlin price of 18.60c per lb., compared with 87,000 at 17.74c a lb., for the same week last year.

The Rotterdam market was rather quiet, with prices steady.

The market at Liverpool was rather quiet.

The total of pigs bought in Ireland for bacon curing was 20,000 for the week, compared with 23,000 the same week last year.

The estimated slaughter of Danish hogs for the week ended Aug. 9, 1929, was 83,000, compared with 84,000 last year.

LIVERPOOL PROVISION STOCKS.

Imports of provisions into Liverpool for July, 1929, as reported by the Liverpool Provision Trade Association:

	July, 1929. Lbs.
Bacon, including shoulders	6,793,920
Hams	6,680,240
Lard, tons	2,769

The approximate weekly consumption ex-Liverpool stocks for the months given is reported as follows:

	Bacon, lbs.	Hams, lbs.	Lard, tons.
July, 1929	1,316,672	1,565,984	381
June, 1929	1,483,216	1,421,280	585
July, 1928	1,247,120	1,705,760	562

CHICAGO HIDE MOVEMENT.

Receipts of hides at Chicago for the week ended August 10, 1929, were 4,114,000 lbs.; previous week, 3,735,000 lbs.; same week last year, 2,680,000 lbs.; from January 1 to August 10 this year, 124,492,000 lbs.; same period a year ago, 132,750,000 lbs.

Shipments of hides from Chicago for the week ended August 10, 1929, were 3,330,000 lbs.; previous week, 3,445,000 lbs.; same week last year, 3,697,000 lbs.; from January 1 to August 10 this year, 135,518,000 lbs.; same period a year ago, 140,057,000 lbs.

WEEKLY HIDE IMPORTS.

Imports of cattle hides at New York, Boston and Philadelphia for week ended August 10, 1929, with comparisons, as reported by the New York Hide Exchange:

Week ended,	New York.	Boston.	Phila.
Aug. 10, 1929..	34,672	6,635	.....
Aug. 3, 1929..	48,675	14,554	28,087
Aug. 11, 1928..	16,821	11,308	.....
Year to:			
Aug. 10, '29.	992,143	228,683	.....
Aug. 11. '28.	1,784,511	877,217	.....

Hide and Skin Markets

Chicago.

PACKER HIDES—An active trade is under way in the packer hide market at this writing, with details as to quantities moving not yet available. The movement so far this week totals around 50,000 hides, with the prospect of being increased considerably during the present trading.

The feature of the market was the movement late this week of light native cows at 17c, steady with last trading price. Buyers had been bidding 16½c for past ten days for light cows, with killers asking 17c; late this week, bids were reported at 16¾c for a good block, and sales finally made at 17c. This appears to have been forced by the payment of ½c advance on heavy native steers and butt branded steers late this week, and similar advance on Colorados earlier. The advance on the heavier hides made its appearance first in the East, and the heavy hides continue to lead the market. At the present time, the advance has not yet spread to other descriptions; however, trading is still in progress and killers are asking prices on a parity for the unsold descriptions.

Spready native steers last sold at 20c in the East and up to 22c is talked. Bids of 18½c repeatedly declined early for heavy native steers and late sales reported at 19c, with this figure bid for more. About 6,000 extreme light native steers sold early at 17¼c, steady.

Butt branded steers sold late this week at 18c. Colorados were the first to advance, around 12,000 moving at 17c and bid for more. Heavy Texas steers sold late last week at 17½c, and one heavy car sold this week on same basis; killers now holding for 18c, on parity with butt brands. About 4,000 light Texas steers moved early at 16½c for July-August take-off; quoted 17c.

About 6,000 heavy native cows sold early, mostly July-August hides, at 18c, steady, with a few Junes understood included at 17½c; 18c is now bid for more. As mentioned above, 5,000 light native cows finally sold at 17c, steady, after lower bids were declined; more trading pending. Branded cows sold steady early, 16c, 6,000 July-Aug. take-off; 16c now bid, 16½c asked.

Last trading in June to August native bulls was at 12½c. Branded bulls nominally 11@11½c.

An advance of around ½c was paid in the South American market on sales of 9,000 frigorifico steers late this week at $38.50, equal to about 18c, c.i.f. New York, as against $37.37½ paid last week. Several sales were made in between and advance was gradual.

SMALL PACKER HIDES — Some trading is expected in the Chicago small packer market at any moment. Last trading prices of 17c for July native all-weights and 15¾c for branded had been asked early, with opportunity to sell at 16½c for August natives, but killers' ideas may be revised.

HIDE TRIMMINGS — Big packer hide trimmings quoted $36.00 per ton, Chicago basis; small packer trimmings around $33.00.

COUNTRY HIDES—Country market has been very quiet, so far, but the movement in the packer market may stimulate trading; however, stocks appear to be very slow in accumulating. All-weights have been quoted around 12½c, and heavy steers and cows 11½@12c asked. Buff weights generally priced 12½@12¾c. Some dealers report declining bids of 15c for extremes and asking 15½c. All-weight branded priced around 11c, less Chicago freight. These prices quoted prior to advance.

CALFSKINS—Two packers moved 30,000 August calf at 23½c for northerns; southerns, 1c less; market firm.

First-salted Chicago city calf last sold at 21c for 8/10 lb. and 22c for 10/15 lb.; quoted nominally 21½c for straight weights. Mixed cities and countries around 19@20c; straight countries 17@18c.

KIPSKINS—Some trading in July native kips reported on confidential terms; market quoted 21½@22c. Overweights nominally 20½c; branded 17½c last paid for Julys.

First-salted Chicago city kips offered at 20c. Mixed cities and countries 17@18c; straight countries 16@16½c.

Packer regular slunks last sold at $1.40, and hairless 30@40c.

HORSEHIDES — Market has been slow, with choice city renderers quoted $6.00@6.25, ranging down to $5.00@5.50 asked for mixed lots.

SHEEPSKINS—Dry pelts selling at 20@21c per lb. Last trading in straight No. 1 big packer shearlings was at $1.17½ for Ft. Worths, with straight No. 2's last moving at $1.00; shearlings about cleaned up. Last sales of outside small packer shearlings reported at 75@80c by buyers. Pickled skins sold last week at $9.50 at Chicago for native lambs, and a car reported this week same basis; quoted $9.50 nom. in the East. Last sales in the East on packer Spring lambs reported at $2.25 per cwt. live lamb. Small packer lambs, around 64 lb. avge., quoted $1.20@1.25 each for Kentucky and Tennessee lambs, or around $2.00 per cwt. live lamb.

PIGSKINS—No. 1 pigskin strips continue dull and 6@7c nom. Gelatine stocks quoted 5⅜@5½c for fresh frozen, 5c asked for green salted.

New York.

PACKER HIDES—Late this week three packers moved August productions, thought to total around 20,000 hides although details as to quantities still lacking. Native steers sold at 19c, butt branded steers 18c and Colorados 17c, new high prices. Further trading reported pending, and market firm.

COUNTRY HIDES—Market has continued slow, with offerings scarce, and buyers and sellers apart. Buff weights had been quoted at 12½@12¾c, and 25/45 lb. extremes 15@15½c, top prices asked; all-weights around 12½c. However, the advance in the packer market may effect country hides.

CALFSKINS—Better undertone reported to the calfskin market. About 12,000 of 5-7's sold at $1.75, steady. Last trading in 7-9's was at $2.35, and 9-12's at $3.15. The 12/17 lb. veal kips are quoted around $3.40 nom.

New York Hide Exchange Futures.

Closing quotations on futures trading on the New York Hide Exchange:

Saturday, August 10, 1929.—Aug. 15.75 nom.; Sept. 16.20@16.75; Oct. 16.50@17.00; Nov. 16.70 nom.; Dec. 17.40 bid; Jan. 17.55@17.60; Feb. 17.50 bid; Mar. 17.60 bid; Apr. 17.70 bid; May 18.27@18.28; June 18.10 bid; July 18.10 bid. Sales 11 lots.

Monday, August 12, 1929.—Aug. 15.75 nom.; Sept. 16.20@16.75; Oct. 16.40@16.90; Nov. 16.75 nom.; Dec. 17.45 bid; Jan. 17.50@17.60; Feb. 17.40 bid; Mar. 17.50 bid; Apr. 17.70 bid; May 18.16@18.18; June 18.10 bid; July 18.10 bid. Sales 12 lots.

Tuesday, August 13, 1929.—Aug. 15.50 bid; Sept. 16.15@17.00; Oct. 16.60 bid; Nov. 17.00 bid; Dec. 17.55@18.00; Jan. 17.65@17.90; Feb. 17.50 bid; Mar. 17.60 bid; Apr. 17.70 bid; May 18.25 bid; June 18.10 bid; July 18.00 nom. Sales 7 lots.

Wednesday, August 14, 1929.—Aug. 15.75 bid; Sept. 16.00@16.50; Oct. 16.75 nom.; Nov. 17.00 nom.; Dec. 17.95 bid; Jan. 18.00 bid; Feb 18.00 nom.; Mar. 18.00 nom.; Apr. 18.00 bid; May 18.35 bid; June 18.20 nom.; July 18.20 nom. Sales 5 lots.

Thursday, August 15, 1929.—Aug. 15.75 bid; Sept. 16.49@16.55; Oct. 17.00 sale; Nov. 17.20 nom.; Dec. 17.70@17.75; Jan. 17.95 sale; Feb. 18.00 nom.; Mar. 18.00 nom.; Apr. 18.10 nom.; May 18.42@18.45; June 18.20 nom.; July 18.20 nom. Sales 20 lots.

Friday, August 16, 1929.—Aug. 16.00 nom.; Sept. 16.65 bid; Oct. 17.00@17.50; Nov. 17.60@17.75; Dec. 18.05; Jan. 18.00@18.25; Feb. 18.00 nom.; Mar. 18.00 nom.; Apr. 18.00; May 18.50@18.75; June 18.20 nom.; July 18.20 nom. Sales 15 lots.

CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ended August 16, 1929, with comparisons, are reported as follows:

PACKER HIDES.

	Week ended Aug. 16, 1929.	Prev. week.	Cor. week, 1928.
Spr. nat. strs.	20 @21n	20 @20½	@25n
Hvy. nat. strs.	@19	@18½	@23½b
Hvy. Tex. strs.	17½@18	@17½	@22½b
Hvy. butt brnd'd strs.	@18	@17½	@22½b
Hvy. Col. strs.	@17b	16½@17	@22b
Ex-light Tex. strs.	16 @16½	16 @16½	@22b
Brnd'd cows	16 @16½	16 @16½	@22b
Hvy. nat. cows	@18b	@18	@23½b
Lt. nat. cows	@17	@17ax	@22½b
Nat. bulls	12½@12¾	12½@12¾	17 @17½
Brnd'd bulls	11 @11½	11 @11½	16 @16½
Calfskins	@23½	23 @23½	@30
Kips, nat.	21½@22	@21½	@27½
Kips, ov-wt.	@20½	@20½	@26
Kips, brnd'd.	@17½	@17½	@25
Slunks, reg.	@1.40	@1.40	@1.70
Slunks, hrls.	30 @40	30 @40	@70

Light native, butt branded and Colorado steers 1c per lb. less than heavies.

CITY AND SMALL PACKERS.

	Week ended Aug. 16, 1929.	Prev. week.	Cor. week, 1928.
Nat. all-wts.	17 @17½n	@17ax	22½@23
Branded	15¾@16n	@15¾ax	@22n
Nat. bulls	@12½	@12½	@17
Brnd'd bulls.	@11	@11	@15½
Calfskins	@21½n	@21½n	@27n
Kips	19½@20ax	19 @19½	25 @25½
Slunks, reg.	@1.20	@1.20	@1.60
Slunks, hrls.	20 @30n	20 @30n	@55

COUNTRY HIDES.

	Week ended Aug. 16, 1929.	Prev. week.	Cor. week, 1928.
Hvy. strs.	11½@12	11½@12	@17½n
Hvy. cows	11½@12	11½@12	@17½n
Buffs	12½@13	12½@13	19 @19½
Extremes	15 @15½	@15½	@22
Bulls	@ 9n	@ 9n	14½@15
Calfskins	17 @18	17 @18	23 @23½
Kips	16 @16½	@16n	22½@23
Light calf	1.10@1.20	1.10@1.20	1.50@1.60
Deacons	1.10@1.20	1.10@1.20	1.50@1.60
Slunks, reg.	50 @60	50 @60	75 @90
Slunks, hrls.	@10n	@10n	25 @30
Horsehides	5.00@6.25	5.00@6.25	6.50@8.00
Hogskins	60 @65	60 @65	90 @95

SHEEPSKINS.

	Week ended Aug. 16, 1929.	Prev. week.	Cor. week, 1928.
Pkr. lambs	@2.25 cwt.	@2.25 cwt.	......
Sml. pkr. lambs	@2.00 cwt.	@2.00 cwt.	......
Pkr. shearlgs.	1.00@1.17½	1.00@1.17½	@1.47½
Dry pelts	20 @21	20 @21	26 @28

Live Stock Markets

CHICAGO

(Reported by U. S. Bureau of Agricultural Economics.)

Chicago, Aug. 15, 1929.

CATTLE—Compared with week ago: General trade very uneven; in general way all grassy and short fed offerings unevenly lower; strictly grain feds, steady to as much as 50c higher, good to choice light yearlings showing advance. Well finished weighty steers finished steady to weak, but lower grade offerings ended the week largely 50c lower and dull at decline; grass cows and heifers, that much off and on peddling basis as week closed; cutters, fully steady; bulls, strong to 25c higher, and vealers about 50c higher. Break in lower grades dressed beef a weakening factor in live market. Receipts ran liberally to lower grades, and break on grassy offerings going on killer account weakened short feds of value to sell up to $15.00. Extreme top for week, $17.00; light and long yearlings, $16.75; heifer yearlings, $16.00. Most fat steers, however, sold at $13.00@16.00, most grassers going on slaughter account at $10.00@12.00. Downturn on lower grade steers a bearish factor on grass cows and heifers, selling at $8.00@9.25 and $9.00@10.50, respectively.

HOGS—Week's opening trade on the upturn, closing days erasing more than early price advances, late quotations standing 10@20c lower than last week's close. Fair proportion of receipts finished weighty butchers, with supply sows declining. Shipping orders comparatively light, reflecting draggy dressed trade. Closing market uneven, medium weight butchers on undependable basis. Top for week, $12.25; closing bulk, 160- to 210-lb. weights, $11.75@11.90. Late top, $12.00. Good demand for sows from all interests; bulk better kinds, $9.50@10.00.

SHEEP—Killing quality mostly plain; weakened dressed lamb trade largely responsible for lower lamb market. Compared with one week ago, native lambs 25c lower; rangers, 25@50c off; fat ewes, weak to 25c lower. Week's tops: Native lambs, $14.00; rangers, $13.50; fat ewes, $6.50. Bulks: Native lambs, $13.00@13.50; rangers, $13.25@13.50; yearlings, $10.00; fat ewes, $5.00@6.25. Feeding lambs weak; top, $13.60, for choice 58 to 60 lbs. Bulk, 60 to 65 lbs., $13.00@13.50; heavier kinds downward to $12.00 and below.

KANSAS CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Kansas City, Kans., Aug. 15, 1929.

CATTLE—Limited arrivals of choice quality fed steers and yearlings held values at steady to 25c higher levels during the week, but the less desirable fed offerings were weak to 25c lower. Quite a few common grassers were included in the supply and final prices are unevenly 25@75c lower. The week's top reached $16.50 on strictly choice 1,075-lb. long yearlings, and several loads of choice light weight steers ranged from $16.00@16.30. Most of the desirable natives cleared from $13.75@15.75; wintered and fed grassers, $11.75@13.50; straight grass fat kinds, $8.00@11.50. She stock and bulls closed steady to 25c higher, while vealers and calves are mostly $1.00 higher, with the late top at $14.50.

HOGS—Considerable unevenness featured the trade in hogs. After the market advanced 10-15c on the opening session, some weakness developed and final prices are mostly 5@10c under a week ago. Shippers have been liberal buyers and have taken practically all of the desirable offerings scaling from 230 lbs. down. The late top rested at $11.40 on sorted 190- to 200-lb. weights. Packing grades held about steady.

SHEEP—A slow trade with a limited demand on fat lambs resulted in 25@50c declines as compared with a week ago. Choice Colorado lambs scored $13.50 early in the week, while bulk of the western offerings went from $13.00@13.40. Most of the natives cashed from $12.25@12.75, with an occasional lot at $13.00. Mature classes were also under pressure and closing prices are 25@40c under a week ago. Best ewes brought $6.50, with others $5.50@6.25.

OMAHA

(Reported by U. S. Bureau of Agricultural Economics.)

Omaha, Aug. 15, 1929.

CATTLE—The tendency during the week was toward a further widening in the price spread between short fed steers and strictly choice fed offerings. Strictly choice fed steers and yearlings were in broad demand and showed strength, extremes quoted 25c higher while the plainer grades are weak to 25c lower. She stock held mostly steady, with some weakness on medium grass cows. Veals advanced 50c, with practical top, $13.50. Strictly choice medium weight steers made a new top for the year of $16.50; averages, 1,228 lbs. and 1,251 lbs.

HOGS—During the forepart of the week light receipts gave sellers the advantage and prices showed strength; but on Thursday and Wednesday prices weakened and part of the early advance was lost. Comparisons Thursday with Thursday show a 10@25c gain. Thursday's top reached $11.30.

SHEEP—Increased marketing resulted in a downward revision on slaughter prices, lambs reflecting a 50c decline, with matured sheep around 25c lower for the period. On Thursday, bulk of the slaughter range lambs, $12.85@13.00; natives, $12.50; fed clipped lambs, $12.35@12.50; ewe top, $6.25.

ST. PAUL

(Reported by U. S. Bureau of Agricultural Economics.)

So. St. Paul, Minn., Aug. 14, 1929.

CATTLE—Although carrying a weak undertone, slaughter cattle held about steady under very meager supplies. Choice fed yearlings topped for the week at $15.60, bulk all grain feds clearing at $13.00@14.75; grass and grain feds, from $9.00@12.00. She stock turned at $7.25@8.75 on cows; heifers, $8.50@9.75; cutters, $5.75@6.75; bulls, on a 25c break, bulking at $8.25@8.75. Vealers are $1.00 higher, selling mostly at $15.50 today.

HOGS—Medium and heavy butchers, along with sows, showed little change, while desirable light butchers ruled steady to 10c lower. Sorted light weights sold at $11.75; 200- to 230-lb. weights, $11.50@11.75; medium and heavy offerings, $10.50@11.25. Packing sows continued at $9.00@9.50 for extremes, pigs dropping to $11.50.

SHEEP—Slaughter lambs advanced 25c, medium to choice natives turning at $12.00@13.00; throwouts, $8.50@9.00; sheep, $5.00@6.00.

SIOUX CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Sioux City, Ia., Aug. 15, 1929.

CATTLE—Long fed steers and yearlings continued scarce and remained steady, while plainer kinds ruled weak to slightly lower. Choice 1,097-lb. steers topped at $16.15. Several loads scaling 1,200 to 1,500 lbs. made $16.00 and grain feds bulked at $13.00@15.25. A few plain western grassers brought $11.00@11.50. Fat she stock and bulls indicated little change. Choice 850-lb. heifers topped at $14.60 and grass beef cows bulked at $7.50@9.25. Heavy beef bulls ranged up to $10.00. Select vealers scored $14.50.

HOGS—Medium and heavy weight butchers sold weak to 15c lower, while lighter weights advanced 10@15c. Late in the week, bulk of 160- to 240-lb. weights cashed at $10.75@11.35, with choice 180- to 210-lb. averages topping at $11.40. Most 250- to 325-lb. butchers moved at $10.00@10.60, and packing sows turned largely at $8.90@9.40.

SHEEP—Fat lambs declined 25@40c and reached the low point of the session. Majority of desirable natives sold late at $13.00, with Idahos at $13.10, the week's top being $13.50. Fat ewes went mostly at $6.00@6.25.

ST. LOUIS

(Reported by U. S. Bureau of Agricultural Economics.)

East St. Louis, Ill., Aug. 15, 1929.

CATTLE—Severe declines in native and western steers featured this week's trade. Compared with one week ago: Choice steers, medium fleshed heifers and good and choice cows sold steady, while medium fleshed native steers cleared 50c lower, spots off more. Western steers dropped 50@75c, with extreme cases off $1.00. Good to choice heifers and similar quality vealers advanced 25c. Common and medium cows and medium bulls declined 25c while all cutters dropped 15@25c. Steers averaging 1,219 lbs. landed the top, $16.25, while best yearlings at $15.25 scaled 867 lbs. Mixed yearlings and straight heifers averaging 741 and 739 lbs. registered $14.75. Best western grass steers landed $12.65. Most native steers scored $12.25@15.25; western steers, largely $8.35@11.50; bulk of fat heifers, $13.25@14.25; cows, largely $7.75@8.75; low cutters, principally $5.50@6.00.

HOGS—Hog prices have been reduced from 15@25c compared with a week ago, light hogs showing the minimum loss. Practical top today, $11.75.

SHEEP—Compared with week ago: Fat lambs are 25@50c lower, throwout lambs and sheep, steady. Top fat lambs to packers, $13.00; bulk, $12.75@13.00; choice lot to butchers, $13.50; bulk throwouts, $8.50; fat ewes, $5.00@6.00.

RECEIPTS AT CHIEF CENTERS.

Combined receipts at principal markets, week Aug. 10, 1929, with comparisons:

At 20 markets:	Cattle.	Hogs.	Sheep.
Week ended Aug. 10	202,000	510,000	301,000
Previous week	224,000	505,000	276,000
1928	217,000	431,000	285,000
1927	245,000	509,000	293,000
1926	214,000	521,000	274,000
1925	301,000	464,000	305,000

At 11 markets:	Hogs.
Week ended Aug. 10	426,000
Previous week	443,000
1928	376,000
1927	451,000
1926	468,000
1925	414,000

At 7 markets:	Cattle.	Hogs.	Sheep.
Week ended Aug. 10	144,000	378,000	238,000
Previous week	166,000	382,000	212,000
1928	155,000	324,000	206,000
1927	196,000	376,000	221,000
1926	169,000	394,000	218,000
1925	242,000	348,000	223,000

JULY FEDERAL SLAUGHTERS.

Livestock slaughtered under federal inspection at various centers in July, 1929, with comparisons, are reported by the U. S. Bureau of Agricultural Economics as follows:

	Cattle.	Calves.	Hogs.	Sheep.
Baltimore	6,889	1,354	48,742	3,798
Buffalo	9,473	3,250	69,219	9,102
Chicago	131,331	38,308	587,590	252,287
Cincinnati	12,273	7,034	77,542	8,619
Cleveland	7,299	6,764	57,350	12,529
Denver	6,984	1,829	19,758	12,067
Detroit	6,157	7,117	89,156	7,976
Ft. Worth	32,225	32,408	25,033	33,842
Ind'p'l's	16,124	4,219	89,797	11,049
Kansas City	64,773	17,671	241,741	107,485
Milwaukee	12,270	23,533	111,626	5,547
E. St. Louis	27,380	11,688	122,879	66,313
New York	32,406	57,216	83,600	224,828
Omaha	74,849	3,904	214,433	137,055
Phila.	5,639	8,041	63,847	23,618
St. Louis	13,842	8,534	136,525	10,160
Sioux City	33,877	1,995	127,756	31,463
So. St. Joe.	26,653	5,517	95,107	87,714
So. St. Paul	38,943	45,559	147,049	19,377
Wichita	5,458	1,563	53,312	3,554
Other pnts.	141,239	75,119	1,134,709	186,427
Total:				
July, 1929	706,084	362,623	3,596,780	1,254,810
July, 1928	662,331	361,564	2,984,203	1,076,307
7 mos. ended July, 1929	4,617,126	2,682,880	28,772,219	7,792,924
7 mos. ended July, 1928	4,756,357	2,835,419	30,791,477	7,333,727

RECEIPTS AT CENTERS

SATURDAY, AUGUST 10, 1929.

	Cattle.	Hogs.	Sheep.
Chicago	300	4,500	7,000
Kansas City	300	1,200	250
Omaha	50	3,500	1,000
St. Louis	200	3,000	300
St. Joseph	50	3,000	2,000
Sioux City	100	3,000	1,200
St. Paul	250	400	100
Oklahoma City	100	500	800
Fort Worth	400	300	....
Milwaukee	.....	600	....
Denver	100	300	100
Louisville	100	500	500
Wichita	100	1 500	100
Indianapolis	100	3,600	400
Pittsburgh	200	1,600	200
Cincinnati	100	800	300
Buffalo	100	1,400	200
Cleveland	100	1,000	100
Nashville	100	300	700
Toronto	100	200	100

MONDAY, AUGUST 12, 1929.

	Cattle.	Hogs.	Sheep.
Chicago	18,000	32,000	19,000
Kansas City	13,000	11,000	8,000
Omaha	7,500	9,000	23,000
St. Louis	7,500	13,500	3,500
St. Joseph	2,500	4,700	3,000
Sioux City	6,000	6,000	4,500
St. Paul	8,500	6,800	10,000
Oklahoma City	800	800	....
Fort Worth	3,800	900	2,600
Milwaukee	300	2,200	100
Denver	2,000	1,900	8,100
Louisville	200	1,500	1,500
Wichita	1,700	2,500	600
Indianapolis	400	6,000	1,000
Pittsburgh	1,400	3,800	2,300
Cincinnati	2,700	4,800	1,500
Buffalo	1,500	6,100	300
Cleveland	700	3,400	1,200
Nashville	200	1,100	1,000
Toronto	300	2,000	800

TUESDAY, AUGUST 13, 1929.

	Cattle.	Hogs.	Sheep.
Chicago	8,000	18,000	14,000
Kansas City	7,500	8,000	7,000
Omaha	6,500	11,000	19,000
St. Louis	5,500	15,000	4,500
St. Joseph	2,000	5,300	4,000
Sioux City	2,000	7,000	8,000
St. Paul	1,500	2,700	1,500
Oklahoma City	1,200	1,400	100
Fort Worth	2,400	800	100
Milwaukee	600	2,400	300
Denver	600	1,400	400
Louisville	200	700	1,100
Wichita	500	1,100	200
Indianapolis	1,400	7,500	1,500
Pittsburgh	100	500	400
Cincinnati	300	3,800	1,300
Buffalo	100	1,000	800
Cleveland	200	2,000	500
Nashville	100	600	1,800
Toronto	300	800	500

WEDNESDAY, AUGUST 14, 1929.

	Cattle.	Hogs.	Sheep.
Chicago	9,000	17,000	14,000
Kansas City	7,500	9,000	6,000
Omaha	5,000	13,000	11,000
St. Louis	4,500	11,000	1,500
St. Joseph	1,300	7,000	7,000
Sioux City	1,500	7,500	3,000
St. Paul	2,200	4,500	2,500
Oklahoma City	1,500	1,500	100
Fort Worth	3,200	1,200	2,000
Milwaukee	400	1,000	300
Denver	400	800	1,800
Louisville	300	900	1,400
Wichita	300	1,700	200
Indianapolis	1,200	7,000	1,500
Pittsburgh	.....	2,000	500
Cincinnati	300	3,000	2,300
Buffalo	100	1,500	300
Cleveland	500	1,500	1,100
Nashville	300	600	1,800
Toronto	500	1,300	700

THURSDAY, AUGUST 15, 1929.

	Cattle.	Hogs.	Sheep.
Chicago	6,000	22,000	14,000
Kansas City	3,500	7,000	6,000
Omaha	2,000	9,000	12,000
St. Louis	2,500	11,500	2,500
St. Joseph	1,700	7,500	7,500
Sioux City	1,500	5,500	1,500
St. Paul	2,800	3,500	1,500
Oklahoma City	1,000	1,000	100
Fort Worth	2,200	1,200	2,200
Milwaukee	400	1,200	400
Denver	300	700	200
Louisville	200	800	1,100
Wichita	200	1,800	200
Indianapolis	900	6,000	1,200
Pittsburgh	100	4,100	700
Cincinnati	600	2,400	2,500
Buffalo	200	1,400	1,100
Cleveland	300	1,500	600
Nashville	100	1,000	1,500
Toronto	500	900	200

FRIDAY, AUGUST 16, 1929.

	Cattle.	Hogs.	Sheep.
Chicago	2,500	17,000	9,000
Kansas City	1,000	4,000	1,500
Omaha	600	5,500	10,500
St. Louis	800	9,500	1,000
St. Joseph	500	2,000	6,500
Sioux City	600	4,000	2,500
St. Paul	2,200	2,500	800
Oklahoma City	700	800	......
Fort Worth	1,200	1,400	300
Milwaukee	100	1,200	100
Denver	100	300	3,600
Wichita	200	1,500	100
Indianapolis	500	5,000	1,200
Pittsburgh	.....	2,300	1,100
Cincinnati	500	3,800	1,500
Buffalo	200	3,200	900
Cleveland	200	1,100	500

LIVESTOCK PRICES AT LEADING MARKETS.

Following are livestock prices at five leading Western markets on Thursday, August 15, 1929 as reported to THE NATIONAL PROVISIONER by direct wire of the U. S. Bureau of Agricultural Economics:

Hogs (Soft or oily hogs and roasting pigs excluded):	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
Hvy. wt. (250-350 lbs.) med-ch.	$10.40@11.25	$10.30@11.10	$ 9.65@10.90	$ 9.75@10.90	$10.00@11.00
Med. wt. (200-250 lbs.) med-ch.	10.90@11.90	10.90@11.75	10.40@11.25	10.40@11.35	10.50@11.60
Lt. wt. (160-200 lbs.) com-ch...	11.40@12.00	11.40@11.85	10.50@11.25	10.50@11.40	11.35@11.60
Lt. lt. (130-160 lbs.) com-ch....	10.75@11.90	10.75@11.75	10.00@11.15	10.25@11.30	11.35@11.60
Packing sows, smooth and rough	9.00@10.00	9.00@ 9.50	8.75@ 9.35	8.25@ 9.35	8.75@ 9.50
Sltr. pigs (130 lbs. down) med-ch	10.50@11.50	10.00@11.00	....	9.50@10.65	@11.50
Av. cost & wt. Wed. (pigs excl.)	10.90-262 lb.	11.50-210 lb.	9.94-285 lb.	10.83-224 lb.	10.14-278 lb.
Slaughter Cattle and Calves:					
STEERS (1,500 LBS. UP):					
Good-ch	13.25@17.00	....	....	13.50@16.50	....
STEERS (1,300-1,500 LBS.):					
Choice	16.00@17.00	16.00@16.75	14.75@16.50	15.00@16.50	14.75@16.35
Good	13.25@16.00	13.75@16.00	13.50@14.75	13.00@15.00	13.50@14.75
STEERS (1,100-1,300 LBS.):					
Choice	16.00@17.00	16.00@16.75	14.75@16.50	15.00@16.50	14.75@16.35
Good	13.25@16.00	13.75@16.00	13.25@14.75	12.25@15.00	13.25@14.75
STEERS (950-1,100 LBS.):					
Choice	16.00@17.00	15.75@16.75	14.75@16.50	15.00@16.50	14.75@16.35
Good	13.25@16.00	13.50@15.75	13.25@14.75	12.25@15.00	13.00@14.75
STEERS (800 LBS. UP):					
Medium	11.00@13.25	10.00@13.75	11.00@13.50	10.00@12.25	10.75@13.50
Common	8.75@11.25	8.25@10.00	8.50@11.00	8.00@10.00	8.50@10.75
STEERS (FED CALVES AND YEARLINGS (750-950 LBS.):					
Choice	15.50@16.50	14.50@16.00	14.50@16.25	14.50@16.15	13.75@15.50
Good	13.50@15.50	13.00@14.50	13.00@14.50	12.25@14.75	12.25@13.75
HEIFERS (850 LBS. DOWN):					
Choice	14.75@15.75	14.50@15.00	13.25@14.50	13.75@15.00	13.35@14.50
Good	13.50@14.75	13.00@14.50	12.00@13.25	11.25@14.00	11.75@13.35
Common-med.	8.00@13.50	8.50@13.00	8.00@12.00	7.75@11.50	8.00@11.75
HEIFERS (850 LBS. UP):					
Choice	12.25@15.50	12.00@14.50	11.75@14.25	11.75@14.50	12.00@14.75
Good	10.50@14.75	11.00@13.75	10.25@13.25	10.00@13.75	10.50@13.00
Medium	8.75@13.50	9.00@12.50	8.75@12.00	8.50@11.25	8.75@10.75
COWS:					
Choice	11.00@12.25	10.50@11.50	10.00@11.75	10.25@11.50	10.00@12.00
Good	8.50@11.00	8.75@10.50	8.00@10.00	8.25@10.25	8.50@10.00
Common-med.	7.25@ 8.50	7.25@ 8.75	7.00@ 8.00	7.00@ 8.25	7.00@ 8.50
Low cutter and cutter	6.00@ 7.25	5.25@ 7.25	5.75@ 7.00	5.50@ 7.00	5.50@ 7.00
BULLS (YEARLINGS EXC.):					
Beef, good-ch.	9.75@11.50	8.50@10.00	9.00@10.50	9.00@10.00	8.75@ 9.50
Cutter-med.	7.25@ 9.75	7.00@ 8.50	7.00@ 9.00	6.50@ 9.00	6.50@ 8.75
CALVES (500 LBS. DOWN):					
Medium-ch.	10.00@13.50	9.00@12.50	9.00@12.50	8.50@13.00	9.00@12.00
Cull-common	7.50@10.00	6.50@ 9.00	6.00@ 9.00	6.50@ 8.50	7.50@ 9.00
VEALERS (MILK-FED):					
Good-ch	15.00@17.50	14.25@15.75	12.00@14.00	11.00@14.50	12.00@16.00
Medium	12.00@15.00	11.75@14.25	9.50@12.00	8.50@11.00	9.00@12.00
Cull-common	8.00@12.00	6.00@11.75	6.50@ 9.50	6.50@ 8.50	7.50@ 9.00
SLAUGHTER SHEEP AND LAMBS:					
Lambs (84 lbs. down)	13.00@13.90	12.25@13.15	12.25@13.00	12.25@13.35	9.00@11.00
Lambs (92 lbs. down)	11.25@13.00	10.75@12.25	10.50@12.25	11.00@12.25	....
Lambs (all weights)	9.25@11.25	8.50@10.75	9.00@10.50	8.00@11.00	....
Yearling wethers (110 lbs. down) medium-choice	8.00@11.50	7.75@11.00	7.50@10.75	8.25@11.00	....
Ewes (120 lbs. down) med-ch.	5.00@ 6.50	5.00@ 6.00	5.00@ 6.25	5.00@ 6.35	....
Ewes (120-150 lbs.) med-ch...	4.75@ 6.50	5.00@ 6.00	4.75@ 6.00	4.75@ 6.25	....
Ewes (all weights) cull-com..	2.50@ 5.00	2.00@ 5.00	2.00@ 5.00	2.00@ 5.00	....

SLAUGHTER REPORTS

Special reports to The National Provisioner showing the number of livestock slaughtered at 15 centers for the week ended Aug. 10, 1929, with comparisons:

CATTLE.

	Week ended, Aug. 10.	Prev. week.	Cor. week, 1928.
Chicago	18,108	20,923	17,066
Kansas City	20,903	21,771	20,934
Omaha	10,352	15,003	13,599
St. Louis	13,298	13,406	12,199
St. Joseph	7,324	7,531	8,697
Sioux City	5,737	8,873	6,165
Wichita	2,892	1,715	2,463
Fort Worth	6,350	6,814	8,980
Philadelphia	1,266	1,107	1,088
Indianapolis	1,420	1,581	1,012
Boston	1,080	1,115	1,186
New York & Jersey City	7,670	8,160	8,982
Oklahoma City	5,790	7,238	4,026
Cincinnati	2,596	3,741	3,602
Denver	2,570	1,977	....
Total	107,356	120,955	109,999

HOGS.

	Week ended, Aug. 10.	Prev. week.	Cor. week, 1928.
Chicago	119,066	119,782	76,846
Kansas City	23,550	22,447	16,799
Omaha	30,004	26,505	30,544
St. Louis	31,222	28,794	17,863
St. Joseph	25,487	20,145	16,073
Sioux City	20,263	24,013	17,356
Wichita	6,352	5,547	4,792
Fort Worth	4,257	5,357	4,443
Philadelphia	12,426	9,991	11,314
Indianapolis	17,059	12,682	10,380
Boston	7,872	10,768	9,008
New York & Jersey City	35,439	30,785	36,467
Oklahoma City	6,441	4,494	3,226
Cincinnati	13,853	14,794	16,384
Denver	4,739	1,803	....
Total	358,030	337,907	271,495

SHEEP.

	Week ended, Aug. 10.	Prev. week.	Cor. week, 1928.
Chicago	53,453	49,367	51,108
Kansas City	20,483	19,305	20,697
Omaha	28,554	24,545	37,519
St. Louis	12,655	13,095	13,675
St. Joseph	21,263	18,724	16,719
Sioux City	9,037	11,774	4,021
Wichita	1,429	1,237	1,697
Fort Worth	4,027	6,498	3,848
Philadelphia	6,476	5,600	4,871
Indianapolis	1,050	1,320	1,112
Boston	5,900	5,854	3,955
New York & Jersey City	58,908	55,240	57,345
Oklahoma City	416	596	468
Cincinnati	2,171	1,426	2,464
Denver	2,763	1,397	....
Total	228,585	215,978	219,499

SLAUGHTERS AT LOS ANGELES.

Slaughters of livestock at Los Angeles, Calif., during June, 1929, as reported by the federal-state livestock market service, with comparisons, were as follows:

	Cattle.	Calves.	Hogs.	Sheep.
June, 1929	23,942	12,077	55,741	58,560
June, 1928	26,140	13,888	48,630	56,382
June, 1926	25,613	13,116	33,143	49,346

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, Aug. 10, 1929, with comparisons, are reported to The National Provisioner as follows:

CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour and Co.	6,033	5,435	19,950
Swift & Co.	4,862	5,681	19,591
Morris & Co.	1,379	2,875	4,082
Wilson & Co.	2,761	3,233	9,830
Anglo-Amer. Prov. Co.	896	1,013	....
G. H. Hammond Co.	1,621	930	....
Libby, McNeill & Libby	556	....	....

Brennan Packing Co., 6,862 hogs; Independent Packing Co., 647 hogs; Boyd, Lunham & Co., 525 hogs; Western Packing & Provision Co., 6,460 hogs; Agar Pkg. Co., 4,506 hogs; others, 22.421 hogs.

Totals: Cattle, 18,108; calves, 3,319; hogs, 62,588; sheep, 53,453.

KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	3,102	523	5,174	3,448
Cudahy Pkg. Co.	3,014	769	3.510	5.366
Fowler Straub Co.	511	....	....	....
Morris Co.	2,157	309	2.001	1,983
Swift & Co.	4,069	1,138	9,214	5,101
Wilson & Co.	3,715	740	2,705	4,370
Others	837	19	856	215
Total	17,405	3,498	23,550	20,483

OMAHA.

	Cattle and calves.	Hogs.	Sheep.
Armour and Co.	2,881	6,909	7,768
Cudahy Pkg. Co.	3,024	6,589	9,971
Dold Pkg. Co.	1,124	5,014	....
Morris & Co.	1,204	2,293	3,297
Swift & Co.	2,557	5,370	6,953
Eagle Pkg. Co.	5	....	....
Hoffman Bros.	43	....	....
Mayerowich & Vail	13	....	....
Omaha Pkg. Co.	45	....	....
J. Rife Pkg. Co.	9	....	....
J. Roth & Sons	12	....	....
So. Omaha Pkg. Co.	47	....	....
Lincoln Pkg. Co.	386	....	....
Morrell Pkg. Co.	20	....	....
Nagle Pkg. Co.	66	....	....
Sinclair Pkg. Co.	183	....	....
Wilson & Co.	213	....	....
Others	....	18,183	....
Total	11,832	44,358	27,989

ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	3.250	917	7.107	5.622
Swift & Co.	3.482	1.027	8.857	4.642
Morris & Co.	1,457	221	2.588	1,210
East Side Pkg. Co.	1,108	....	1,701	....
American Pkg. Co.	249	183	1.054	500
Others	3,392	1,088	10,015	681
Total	13.298	3,436	31,322	12,655

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	2,469	627	12,028	14.104
Armour and Co.	1.926	392	5.804	4.473
Morris & Co.	1,532	518	7,452	2,686
Others	3,531	157	7,947	2,153
Total	9,458	1,694	33,231	23,416

SIOUX CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,972	136	6,805	3,192
Armour and Co.	1,981	122	6,438	3,048
Swift & Co.	1,417	112	3,765	3,149
Smith Bros.	....	....	76	....
Others	1.261	89	13,062	37
Total	6,631	459	30,146	9,426

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Morris & Co.	1,888	734	1.760	200
Wilson & Co.	1,832	786	1,986	216
Others	118	....	481	....
Total	3,838	1,520	4,227	416

Not including 432 cattle and 2,214 hogs bought direct.

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,028	360	3.542	1.393
Jacob Dold Co.	364	25	2.487	36
Fred W. Dold	34	....	323	....
Keefe-LeStourgeon	15	....	....	....
Dunn-Ostertag	56	....	....	....
Wichita D. B. Co.	30	....	....	....
Others	1.365	....	....	....
Total	2,892	385	6,352	1,429

DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	799	98	1,797	3,703
Armour and Co.	510	153	1,495	5,618
Blayney-Murphy Co.	383	82	1,173	....
Others	587	46	1,506	929
Total	2,279	379	5,971	10,250

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	2,507	2,437	9,284	2,218
Cudahy Pkg. Co.	396	1,208	....	....
Hertz Bros.	139	44	....	4
Swift & Co.	3,750	3,685	11,859	3,326
United Pkg. Co.	1,128	185	....	6
Others	707	2	4,087	....
Total	8,627	7,561	25,230	5,554

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Foreign	1,119	1,738	21,961	4,553
Kingan & Co.	1,366	610	10,049	1,050
Armour and Co.	368	60	1,801	782
Indianapolis Abt. Co.	1,134	98	....	883
Brown Bros.	94	35	67	13
Schussler Pkg. Co.	27	....	440	....
Riverview Pkg. Co.	14	....	149	....
Meier Pkg. Co.	60	9	262	3
Ind. Prov. Co.	17	....	321	....
Maas-Hartman Co.	26	7	....	....
Art Wabnitz	8	46	....	56
Hoosier Abt. Co.	14	....	....	....
Others	772	96	275	1,113
Total	5,019	2,699	35,325	8,453

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
J. B. Ireton	76	50	....	....
Ideal Pkg. Co.	....	....	570	....
C. A. Freund	60	32	62	....
S. W. Galls Sons	....	6	....	291
J. Hilberg & Son	89	2	....	65
Gus Juengling	173	129	....	68
E. Kahn's Sons Co.	750	203	2,164	808
Kroger G. & B. Co.	214	72	759	....
Lohrey Pkg. Co.	5	....	311	....
H. H. Meyer Co.	....	....	1,343	....
W. G. Rehn's Sons.	148	77	....	....
A. Sander Pkg. Co.	9	....	1,110	....
J. Schlachter's Sons.	181	115	....	179
J. & F. Schroth Co.	13	....	2,337	....
J. Vogel & Son	8	5	416	....
John F. Stegner	206	110	....	44
Foreign	523	744	4,297	8,743
Total	2.455	1,545	13,369	10.198

Not including 321 cattle and 4,830 hogs bought direct.

RECAPITULATION.

Recapitulation of packers' purchases by markets for week ended Aug. 10, 1929, with comparisons:

CATTLE.

	Week ended Aug. 10.	Prev. week.	Cor. week, 1928.
Chicago	18,108	20,923	17,066
Kansas City	17,405	16,521	15,882
Omaha (incl. calves)	11,832	14,006	12.041
St. Louis	13,298	13.496	12,199
St. Joseph	9.458	9,682	9,957
Sioux City	6,631	7,379	7,437
Oklahoma City	3,838	4,531	2,754
Wichita	2,892	1,715	1,776
Denver	2.279	1,984	....
St. Paul	8,627	9.423	8,500
Milwaukee	....	2,766	2,912
Indianapolis	5,019	4,227	4,527
Cincinnati	2.455	2,650	2,150
Total	101,842	109,213	97,201

HOGS.

	Week ended Aug. 10.	Prev. week.	Cor. week, 1928.
Chicago	62,588	64,853	69,300
Kansas City	23.550	22,142	16,799
Omaha	44,358	44,108	56,321
St. Louis	31,322	28,794	17,863
St. Joseph	33,231	29.235	25,214
Sioux City	30,146	33.752	35.898
Oklahoma City	4,227	3,159	3,226
Wichita	6,352	5 547	9,076
Denver	5,971	4.087	....
St. Paul	25,230	26,553	14.743
Milwaukee	....	7,357	3.669
Indianapolis	35,325	30.669	30.037
Cincinnati	13,369	10,509	15,465
Total	315,669	310,765	297,611

SHEEP.

	Week ended Aug. 10.	Prev. week.	Cor. week, 1928.
Chicago	53,453	49,367	51,108
Kansas City	20,483	19 087	20,697
Omaha	27,989	22,627	36,107
St. Louis	12,655	13,095	13.675
St. Joseph	23,416	21,001	21,551
Sioux City	9.426	12,372	3.625
Oklahoma City	416	596	468
Wichita	1,429	1,237	1,697
Denver	10 250	7,389	....
St. Paul	5,554	5,467	4,662
Milwaukee	....	1,541	1,279
Indianapolis	8,453	5,272	5,683
Cincinnati	10,198	8.131	1.515
Total	183.722	167,182	162,067

CHICAGO HOG SUPPLIES.

Supplies of hogs purchased by Chicago packers and shippers during the week ended Thursday, Aug. 15, 1929, were as follows:

	Wk. ended Aug. 15.	Prev. week.
Packers' purchases	39,028	46,547
Direct to packers	27,268	36,838
Shippers purchases	18,986	20,565
Total supplies	85,282	103,950

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods are reported as follows:

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Aug. 5	8,016	1,747	44,856	8,991
Tues., Aug. 6	6,787	1,714	18,048	19,312
Wed., Aug. 7	12,812	1,844	16,754	17,964
Thur., Aug. 8	6,000	1,747	22,689	13,315
Fri., Aug. 9	2,307	698	14,800	7,170
Sat., Aug. 10	300	200	4,500	7,000
This week	36,222	7,950	121,647	73,752
Previous week	40,438	9,443	125,196	62,886
Year ago	37,824	11,276	95,634	63,984
Two years ago	56,375	10,415	130,586	75,653

Total receipts for month and year to Aug. 10, with comparisons:

	Aug. 1929.	Aug. 1928.	Year 1929.	Year 1928.
Cattle	42,786	54,698	1,336,533	1,429,492
Calves	10,876	15,663	453,796	505,193
Hogs	155,042	148,472	4,979,055	5,616,356
Sheep	99,598	103,237	2,096,507	2,065,128

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Aug. 5	2,483	....	7,531	887
Tues., Aug. 6	2,135	50	3,415	3,413
Wed., Aug. 7	2,791	77	2,831	6,266
Thurs., Aug. 8	1,905	22	3,484	2,260
Fri., Aug. 9	663	....	4,512	3,039
Sat., Aug. 10	100	....	200	1,000
This week	10,077	149	21,973	16,874
Previous week	13,519	170	21,394	11,874
Year ago	10,965	2	36,327	10,855
Two years ago	16,152	425	36,486	12,006

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
Week ended Aug. 10	$14.95	$10.85	$ 5.75	$13.35
Previous week	14.25	10.85	5.60	13.10
1928	15.10	10.85	6.35	14.95
1927	11.80	9.05	6.00	14.00
1926	9.35	11.45	6.60	14.10
1925	12.50	13.40	7.25	14.90
1924	9.90	9.50	6.90	13.30
Av., 1924-1928	$11.75	$10.85	$ 6.60	$14.25

SUPPLIES FOR CHICAGO PACKERS.

Net supply of cattle, hogs and sheep for packers at the Chicago Stock Yards:

	Cattle.	Hogs.	Sheep.
*Week ended Aug. 10	26,100	99,700	56,900
Previous week	26,919	103,802	51,012
1928	26,859	59,307	53,129
1927	40,223	94,100	63,647
1926	30,256	97,261	45,469
1925	40,164	82,476	73,461
1924	37,532	97,044	63,760

*Saturday, Aug. 10, estimated.

HOG RECEIPTS, WEIGHTS, PRICES.

Receipts, average weights and tops and average prices of hogs, with comparisons:

	No. rec'd.	Avg. Wgt.	Prices Top.	Prices Avg.
*Week ended Aug. 10	121,600	255	$12.15	$10.85
Previous week	125,196	258	12.35	10.85
1928	95,634	243	12.00	10.85
1927	130,586	252	11.05	9.05
1926	130,157	264	13.65	11.45
1925	108,376	246	14.55	13.40
1924	134,336	242	10.65	9.50
5-yr. av., 1924-1928	119,800	249	$12.40	$10.85

*Receipts and average weights estimated.

CHICAGO HOG SLAUGHTERS.

Hogs slaughtered at Chicago under federal inspection for week ended Aug. 9, 1929, with comparisons:

Week ended Aug. 9	119,066
Previous week	119,782
Year ago	76,846
1927	103,900
1926	88,700
1925	89,600

(Chicago livestock prices on opposite page.)

U. S. INSPECTED HOG KILL.

Hogs slaughtered under federal inspection at seven centers during the week ended Friday, August 9, 1929:

	Wk. ended Aug. 9.	Prev. week.	Cor. wk., 1928.
Chicago	119,066	119,783	76,846
Kansas City, Kan.	54,424	53,474	40,997
Omaha	31,737	32,616	34,236
*St. Louis	57,329	59,918	43,383
Sioux City	20,800	24,971	18,857
St. Paul	24,879	23,007	13,157
New York City	24,681	21,146	22,815

*Includes East St. Louis, Ill.

Ice and Refrigeration

REFRIGERATION NOTES.

The plant of the Biglerville Cold Storage Co., Biglerville, Pa., has been acquired by the Inland Service Co. of New York City.

Inland Utilities, Inc., has acquired the Nelson County Cold Storage Co., Shipman, Va., Rothwell Storage & Ice Co., Charlottesville, Va., and the Rothwell-Gatrel Co., Martinsburg, W. Va., all formerly controlled by J. M. Rothwell of Charlottesville.

Purchase of the Corpus Christi Warehouse & Storage Co., Corpus Christi, Tex., by the Saxtet Co., is reported.

Central Cheese & Cold Storage Co., Marshfield, Wis., has been incorporated with capital stock of $40,000, by E. B. and S. J. Miller and J. C. Black.

The Hynes Ice & Cold Storage Co., Canon City, Colo., will erect a new plant in the near future, for the purpose of icing refrigerator cars.

The Omaha Cold Storage Co. of Omaha, Neb., plans to install complete refrigeration and cooling facilities at the former Hackman poultry plant, Holdrege, Neb.

Plans for erecting a $75,000 cold storage and refrigeration plant at North Bergen, N. J., are being drawn up by Otto S. Schlich, engineer of New York City.

E. J. Lazarus and Associates plan to build a new cold storage and ice plant at Elmira, N. Y., to cost about $200,000.

Property has been acquired by the Heermane Storage & Refrigerating Co., New York City, on which a new cold storage plant will be constructed.

The new cold storage addition to the plant of the Chambersburg Ice & Cold Storage Co., Chambersburg, Pa., is expected to be completed about the middle of August.

Bids on the $300,000 cold storage plant of the Port of Tacoma, Wash., to have approximately one million cubic feet of storage space, were opened recently.

COLD STORAGE TRADE CODE.

The principal cold storage operators of the country met under the auspices of the Federal Trade Commission recently, and presented a set of resolutions looking toward the elimination of unfair competition from the cold storage business.

The meeting was called in Minneapolis by Judge M. Markham Flannery, director of trade practice conferences of the Federal Trade Commission, and was presided over by Commissioner Charles H. March.

A set of 19 rules and resolutions was presented to the commission, looking to the elimination of misrepresentation, deception of customers and prospective customers, unfairly injuring or discrediting competitors, fraudulent and disreputable practices, the issuance of warehouse receipts for products not received, concealing interest in stored products when issuing warehouse receipts therefor, the delivery of stored products without obtaining negotiable warehouse receipt issued therefor, issuing warehouse receipts containing false statements, commercial bribery, price discrimination, subsidies inducing breach of contract, secret rebates and secret prices, furnishing facilities or rendering services below cost, furnishing facilities or rendering services without profit, unfair deviations from ordinary course of business, and excessive loans.

It was resolved by the conference that the rules shall become effective 30 days after the release of their announcement by the Federal Trade Commission.

A permanent committee on trade practices was elected at the meeting and empowered to investigate and determine whether the resolutions adopted are being observed, to make complaints concerning alleged violations, and to cooperate with the Federal Trade Commission, all looking to putting the resolutions into effect and accomplishing the purposes of the conference. The personnel of this committee is as follows: Frank A. Horne, New York City; Nelson A. Emmertz, Chicago; Herbert C. Stone, Los Angeles; Wm. B. Mason, Providence, R. I.; J. R. Shoemaker, Elmira, N. Y.; S. J. Drapekin, New Orleans; R. H. Switzler, St. Louis; J. F. Lenzen, Duluth; and Harold L. Brown, Detroit.

FROZEN POULTRY IN STORAGE.

Cold storage holdings of frozen poultry on August 1, 1929, with comparisons, are reported as follows by the U. S. Bureau of Agricultural Economics:

	Aug. 1, 1929. M lbs.	Aug. 1, 1928. M lbs.	5-yr. av., Aug. 1, 1929. M lbs.
Broilers	7,277	6,657	6,145
Fryers	1,504	1,595	....
Roasters	6,300	5,060	8,657
Fowls	5,731	7,750	6,839
Turkeys	6,422	6,513	6,549
Miscellaneous	13,666	12,820	12,938
Total	40,900	40,395	41,128

PRODUCE IN COLD STORAGE.

Cold storage holdings of butter, cheese and eggs on July 1, 1929, with comparisons, as reported by the U. S. Bureau of Agricultural Economics:

	Aug. 1, 1929. M lbs.	Aug. 1, 1928. M lbs.	5-yr. av., Aug. 1, 1929. M lbs.
Butter, creamery	151,614	120,437	127,986
Cheese, American	78,267	73,088	69,272
Cheese, Swiss	5,588	4,580	5,692
Cheese, brick and Munster	1,212	2,335	2,070
Cheese, Limburger	1,171	1,458	1,509
Cheese, all other	10,250	8,247	8,525
Eggs, frozen	8,958	10,496	10,076
Eggs, cases	91,525	81,670	58,587

MEAT ADVERTISING CAMPAIGN.

(Continued from page 25.)

Omaha the first week in November. The meeting approved expansion of the meat publicity campaign, but just what course this expansion will take can not be decided until the report of the committee is received.

A permanent organization to be known as the Interstate Live Stock Feeders' and Growers' Association was perfected at the meeting, with Harry Hopley, Atlantic, Ia., president; C. N. Wright, Scotts Bluff, Neb., vice-president; B. F. Davis, Denver, Colo., treasurer; and O. O. Wagoner, Lincoln, Neb., secretary.

MEAT AND LARD STOCKS.

Stocks of meat and lard on hand in the United States on August 1, 1929, with comparisons, as reported by U. S. Bureau of Agricultural Economics:

	Aug. 1, 1929. M lbs.	Aug. 1, 1928. M lbs.	5-yr. av., Aug. 1, 1929. M lbs.
Beef, frozen	31,083	18,896	23,472
Cured	7,349	6,393	10,220
In cure	7,357	7,153	9,047
Pork, frozen	229,930	245,714	177,882
D. S. cured	85,165	91,063	92,026
D. S. in cure	87,129	73,410	85,227
S. P. cured	161,129	178,900	165,767
S. P. in cure	251,442	230,098	235,748
Lamb and mutton, frozen	2,633	1,822	1,680
Miscl. meats	81,149	63,610	64,984
Lard	203,931	204,939	166,649

NEW YORK MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under federal inspection at New York, for week ended Aug. 10, 1929, with comparisons:

Westn. drsd. mts:	Week ended Aug. 10.	Prev. week.	Cor. week, 1928.
Steers, carcasses	7,685	7,615	6,575½
Cows, carcasses	826	755	408
Bulls, carcasses	50	30	92
Veals, carcasses	7,787	6,352	4,547
Lambs, carcasses	20,681	22,726	20,218
Mutton, carcasses	2,759	2,242	2,542
Beef cuts, lbs.	190,929	302,735	128,104
Pork cuts, lbs.	1,673,951	1,336,841	720,197
Local slaughters:			
Cattle	7,670	8,160	8,982
Calves	12,701	12,703	14,565
Hogs	35,439	30,785	36,467
Sheep	58,908	55,240	57,345

PHILADELPHIA MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under city and federal inspection at Philadelphia for the week ended Aug. 10, 1929:

Western dressed meats:	Week ended Aug. 10.	Prev. week.	Cor. week, 1928.
Steers, carcasses	2,388	2,337	1,974
Cows, carcasses	876	979	716
Bulls, carcasses	461	304	222
Veals, carcasses	1,122	1,551	1,070
Lambs, carcasses	8,200	9,752	8,884
Mutton, carcasses	1,274	1,535	1,964
Pork, lbs.	351,672	406,529	290,039
Local slaughters:			
Cattle	1,266	1,107	1,088
Calves	2,264	1,829	2,126
Hogs	12,426	9,991	11,314
Sheep	6,476	5,600	4,871

BOSTON MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under federal and city inspection at Boston for the week ended Aug. 10, 1929, with comparisons:

Western dressed meats:	Week ended Aug. 10.	Prev. week.	Cor. week, 1928.
Steers, carcasses	2,346	2,468	2,087
Cows, carcasses	1,534	1,685	1,538
Bulls, carcasses	29	29	32
Veals, carcasses	1,036	1,205	884
Lambs, carcasses	15,056	18,353	13,271
Mutton, carcasses	627	1,054	930
Pork, lbs.	317,481	250,714	56,205
Local slaughters:			
Cattle	1,080	1,115	1,186
Calves	1,295	1,590	1,413
Hogs	7,872	10,768	9,008
Sheep	5,900	5,854	3,955

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to Aug. 16, 1929, show exports from that country were as follows: To England, 86,881 quarters; to the Continent, 40,737 quarters.

Chicago Section

John W. Hall, well-known Chicago broker, is at Battle Creek, Mich., taking a restful vacation.

Jay C. Hormel, vice-president, Geo. A. Hormel & Co., Austin, Minn., was a visitor in the city this week.

S. S. Conway, old-time packinghouse superintendent and operating expert, is now with the Miles Packing Co., Cape Girardeau, Mo.

Packers' purchases of livestock at Chicago for the first four days of this week totaled 21,710 cattle, 4,624 calves, 52,651 hogs and 39,802 sheep.

F. I. Badgley has been appointed head of the department of industrial relations, Swift & Company, Chicago, succeeding F. J. Gardner, retired.

Frank M. Firor, president, Adolf Gobel, Inc., New York City, stopped off in Chicago for a day this week on his way back East from Mason City, Ia.

Aurelio Gonzalez, Monterrey, Nuevo Leon, Mexico, compound lard refiner and lard importer, was in the city this week, in the course of a business trip in this country.

Provision shipments from Chicago for the week ended Aug. 10, 1929, with comparisons, were as follows:

	Last wk.	Prev. wk.	Cor. wk., 1928.
Cured meats, lbs.	21,025,000	26,718,000	20,688,000
Fresh meats, lbs.	30,314,000	35,798,000	31,029,000
Lard, lbs.	5,363,000	4,964,000	5,025,000

G. D. Fitch, hide sales department, Wilson & Co., Chicago, has just returned from a two-weeks' auto trip around the southern edge of the Great Lakes to Buffalo, and back through Canada and northern Michigan. He was accompanied by his family.

Guy C. Smith, advertising manager of Libby, McNeill & Libby, has been made a director of the Audit Bureau of Circulations. Mr. Smith is president of the Association of National Advertisers, and is a leader in the effort to make advertising a more effective tool of business.

The Woolner Packing Co. is completing alterations of a building at 210 N. Green st., Chicago, Ill., and expects to be ready for operations soon. The company will specialize on boneless beef, veal and kosher corned beef. Sig. Woolner is president, Victor Wollner is secretary and N. Spanberg is treasurer.

Percy Hill, head of the export department, Armour and Company, Chicago, returned this week from a two-weeks' motor trip with his family through Illinois and Wisconsin. He reports that crops—particularly corn—look fine, especially in northern Illinois. While he was away he also got in considerable golfing.

H. D. Tefft, director Department of Packinghouse Practice and Research, Institute of American Meat Packers, left the city this week for a vacation in Northern Wisconsin with his family. They are motoring to the northern lakes, where Mr. Tefft intends to fish and loaf for a week or two, a la Andy Gump.

After a lingering illness, on August 8 death claimed Leo F. Gronow, active for many years in the casings and butcher supply business, formerly associated with Wolf-Sayer & Heller, the Independent Casing & Supply Co. and the Western Butchers Supply Company. His life of good will, kindliness of spirit and firm character endeared him to all who knew him. He is survived by two daughters, Mrs. Walter Eden and Miss Mabel Gronow.

STUDY OF MEAT QUALITY.

(Continued from page 25.)

ics. This was revealed by a questionnaire sent out to the colleges by the sub-committee on cooking of the quality and palatability conference. The definitions submitted by the various home economics instructors are to be considered in compiling a standard dictionary.

EXECUTIVE COMMITTEE IN CHARGE OF LATEST MEAT STUDY

This committee consists of some of the best-known meat men in the state agricultural colleges and the U. S. Department of Agriculture. As shown above, reading down the page from left to right, they are: Prof. F. G. King, Purdue University; Dr. C. W. McCampbell, Kansas Agricultural College; Prof. C. V. Wilson, West Virginia University; Dr. P. E. Howe, U. S. Department of Agriculture. Center column, Dr. P. F. Trowbridge, North Dakota Agricultural College, chairman of the committee; Prof. H. J. Gramlich, University of Nebraska; E. W. Sheets, U. S. Department of Agriculture, secretary of the committee; Prof. Sleeter Bull, University of Illinois; Prof. M. D. Helser, Iowa State College. Third column, Dr. C. R. Moulton, Institute of American Meat Packers; Prof. George S. Templeton, Mississippi Agricultural College; Prof. E. L. Potter, Oregon Agricultural College; and Dean W. C. Coffey, University of Minnesota.

Chicago Provision Markets

Reported by THE NATIONAL PROVISIONER DAILY MARKET SERVICE

CASH PRICES.

Based on actual carlot trading, Thursday, Aug. 15, 1929.

Regular Hams.

	Green.	S. P.
8-10	23	23
10-12	22½	22½
12-14	21¾	22
14-16	20¾	21½
16-18	20	21
18-20	20	21
10-16 range	21¼@21½	....
16-22 range	20	....

S. P. Boiling Hams.

	H. Run.	Select.
16-18	21	21½
18-20	21	21½
20-22	21	21½

Skinned Hams.

	Green.	S. P.
10-14	21½	23¼
14-16	21¼	23
16-18	21	22¼
18-20	20	21¾
20-22	19	20¾
22-24	18	19½
24-26	17	18¾
25-30	16	18
30-35	15¾	17

Picnics.

	Green.	S. P.
4-6	15	14½
6-8	13¾	13¾
8-10	12¾	12¾
10-12	12¾	12½
12-14	12¾	12¼

Bellies.*

	Green.	Cured.
6-8	21½	21¼
8-10	20	20
10-12	18	18
12-14	17	16¾
14-16	16½	16½
16-18	16	16

*Square Cut and Seedless.

D. S. Bellies.

	Clear.	Rib.
14-16	14⅞	....
16-18	14¾	....
18-20	14⅝	14⅝
20-25	14½	14½
25-30	14⅜	14⅜
30-35	14¼	14¼
35-40	14⅛	14⅛
40-50	13⅞	13⅞

D. S. Fat Backs.

8-10	10
10-12	10¼
12-14	10½
14-16	11
16-18	11⅝
18-20	12½
20-25	13

D. S. Rough Ribs.

45-50	12¾
55-60	12½
65-70	12¼
75-80	12

Other D. S. Meats.

Extra short clears	35-45	14
Extra short ribs	35-45	14
Regular plates	6-8	11½
Clear plates	4-6	9¾
Jowl butts		8¾

FUTURE PRICES.

SATURDAY, AUGUST 10, 1929.

	Open.	High.	Low.	Close.
LARD—				
Sept.	11.82½	11.82½	11.75	11.80
Oct.	11.90	11.95	11.90	11.90=b
Dec.	12.02½	12.05	11.97½	11.97½
Jan.	12.35	....	....	12.35ax
CLEAR BELLIES—				
Sept.	14.40	14.47½	14.40	14.47½
Oct.	14.30	14.35	14.30	14.35b
SHORT RIBS—				
Sept.	....	....	....	12.90n

MONDAY, AUGUST 12, 1929.

	Open.	High.	Low.	Close.
LARD—				
Sept.	11.80	11.82½	11.80	11.80
Oct.	11.92½	11.95	11.90	11.90
Dec.	12.02½	12.02½	11.97½	11.97½
Jan.	....	....	....	12.35ax
CLEAR BELLIES—				
Sept.	14.37½	14.42½	14.35	14.35
Oct.	14.40	14.40	14.35	14.35ax
SHORT RIBS—				
Sept.	....	....	....	12.90n

TUESDAY, AUGUST 13, 1929.

	Open.	High.	Low.	Close.
LARD—				
Sept.	11.82½	11.82½	11.72½	11.80ax
Oct.	11.95	11.95	11.87½	11.90
Dec.	12.02½	12.02½	11.97½	12.00b
Jan.	12.30	12.30	12.30	12.30
CLEAR BELLIES—				
Sept.	14.35	14.35	14.15	14.17½
Oct.	14.35	14.35	14.17½	14.17½
SHORT RIBS—				
Sept.	12.62½	12.62½	12.50	12.50

WEDNESDAY, AUGUST 14, 1929.

	Open.	High.	Low.	Close.
LARD—				
Sept.	11.72½	11.82½=	11.72½	11.82½=b
Oct.	11.87½	11.95=	11.87½	11.95=b
Dec.	11.97½	12.05	11.92½	12.05
Jan.	12.30	12.35	12.30	12.35b
CLEAR BELLIES—				
Sept.	14.10	14.27½	14.10	14.27½b
Oct.	14.25	14.27½	14.25	14.27½b
SHORT RIBS—				
Sept.	12.50	12.50	12.50	12.50

THURSDAY, AUGUST 15, 1929.

	Open.	High.	Low.	Close.
LARD—				
Sept.	11.92½	11.95	11.92½	11.92½ax
Oct.	12.05	12.07½=	12.05	12.05ax
Dec.	12.05	12.15	12.05	12.10b
Jan.	....	....	....	12.45b
CLEAR BELLIES—				
Sept.	14.30	14.40	14.30	14.40b
Oct.	14.40	14.52½	14.40	14.52½
SHORT RIBS—				
Sept.	....	....	....	12.50n

FRIDAY, AUGUST 16, 1929.

	Open.	High.	Low.	Close.
LARD—				
Sept.	11.92½	12.02½=	11.92½	12.02½=b
Oct.	12.07½	12.15=	12.07½	12.15=b
Dec.	12.10	12.22	12.10	12.20
Jan.	12.55	12.60	12.55	12.60b
CLEAR BELLIES—				
Sept.	14.42½	14.55	14.42½	14.55ax
Oct.	14.55	14.55	14.52½	14.55b
SHORT RIBS—				
Sept.	12.95	12.95	12.95	12.95
Oct.	13.12½	13.12½	13.12½	13.12½

Key: ax, asked; b, bid; n, nom.; = split.

CHEMICALS AND SOAP SUPPLIES.

(Special Report to The National Provisioner.)

New York, Aug. 13, 1929.—Extra tallow, f.o.b. seller's plant, 8c lb.; Manila cocoanut oil, tanks, New York, 7@7¼c lb.; Manila cocoanut oil, tanks, coast, 6¾c lb.; Cochin cocoanut oil, barrels, New York, 8¾@9c.

P. S. Y. cottonseed oil, barrels, New York, 10¼@10½c lb.; crude corn oil, barrels, New York, 9¾@10c lb.; olive oil foots, barrels, New York, 9¼@9¾c lb.; 5 per cent yellow olive oil, barrels, New York, $1.15@1.20 gal.

Crude soya bean oil, barrels, New York, 11½@11¾c lb.; palm kernel oil, barrels, New York, 9@9½c lb.; red oil, barrels, New York, 11@11½c lb.; Nigre palm oil, casks, New York, 7¾@8c lb.; Lagos palm oil, casks, New York, 9½c lb.; glycerine soaplye, 6¾@7c lb.; glycerine, C. P., 13¾@14c lb.; glycerine, dynamite, 10¾c lb.

CHICAGO RETAIL MEATS

Beef.

	Week ended, Aug. 14, 1929. No. 1.	No. 2.	No. 3.	Cor. wk. 1928. No. 1.	No. 2.	No. 3.
Rib roast, hvy. end	.35	30	16	35	30	16
Rib roast, lt. end	.45	35	20	45	35	20
Chuck roast	.32	27	21	30	25	18
Steaks, round	.60	50	40	60	50	25
Steaks, sirl. 1st cut	.50	40	28	60	45	22
Steaks, porterhouse	.60	45	29	75	45	29
Steaks, flank	.28	25	18	28	25	18
Beef stew, chuck	.27	22	17	25	20	15
Corned briskets, boneless	.32	28	18	28	24	18
Corned plates	.20	18	10	20	13	10
Corned rumps, bnls	.25	22	18	25	22	18

Lamb.

	Good.	Com.	Good.	Com.
Hindquarters	.35	33	40	30
Legs	.36	34	42	30
Stews	.22	15	25	15
Chops, shoulder	.25	20	25	20
Chops, rib and loin	.50	25	60	25

Mutton.

Legs	.26	..	26	..
Stew	.14	..	10	..
Shoulders	.16	..	16	..
Chops, rib and loin	.35	..	35	..

Pork.

Loins, 8@10 av	.33	@35	36	@38
Loins, 10@12 av	.31	@33	32	@35
Loins, 12@14 av	.28	@30	30	@32
Loins, 14 and over	.24	@25	24	@26
Chops		@35		@40
Shoulders	.20	@22		@25
Butts	.25	@27		@30
Spareribs	.16	@17		@17
Hocks		@12		@14
Leaf lard, raw		@14		@12½

Veal.

Hindquarters	.35	@40	35	@40
Forequarters	.24	@26	24	@28
Legs	.35	@38	35	@40
Breasts	.16	@22	16	@22
Shoulders	.20	@22	18	@22
Cutlets		@50		@50
Rib and loin chops		@40		@50

Butchers' Offal.

Suet	@ 4	@ 5½
Shop fat	@ 2½	@ 3
Bone, per 100 lbs	@50	@50
Calf skins	@18	@22
Kips	@16	@21
Deacons	@12	@12

CURING MATERIALS.

	Bbls.	Sacks.
Nitrite of soda, l. c. l. Chicago	9⅝	
Saltpetre, less than 25 bbl. lots, f.o.b. New York:		
Dbl. refd. gran	5⅝	5⅝
Small crystals	7⅝	
Medium crystals	7¾	
Large crystals	8¼	
Dbl. rfd. gran. nitrate of soda	3⅝	3⅝
Saltpeter, 25 bbl. lots, f.o.b. N. Y.:		
Dbl. refd. gran	5⅝	5⅛
Small crystals	7¼	
Medium crystals	7⅝	
Large crystals	8⅛	
Dbl. rfd. gran. nitrate of soda	3⅝	3½
Boric acid, carloads, pwd., bbls	8⅝	8¼
Crystals to powdered, in bbls., in 5-ton lots or more	9¼	9⅝
In bbls. in less than 5-ton lots	8½	9
Borax, carloads, powdered, in bbls	5	4¾
In ton lots, gran. or pow., bbls	5	4¾

Salt—

Granulated, car lots, per ton, f.o.b. Chicago, bulk	$6.60
Medium, carlots, per ton, f.o.b. Chicago, bulk	9.10
Rock, carlots, per ton, f.o.b. Chicago	8.60

Sugar—

Raw sugar, 96 basis, f.o.b. New Orleans	@3.89
Second sugar, 90 basis	None
Syrup testing 63 and 65 combined sucrose and invert, New York	@ .38
Standard gran. f.o.b. refiners (2%)	@5.50
Packers curing sugar, 100 lb. bags, f.o.b. Reserve, La., less 2%	@5.00
Packers curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	@4.90

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.

	Week ended Aug. 15, 1929.	Cor. week, 1928.
Prime native steers	24 @25½	25 @26
Good native steers	23½@24	24 @25
Medium steers	23 @23½	23 @24
Heifers, good	@23	20 @25
Cows	16 @18	15½@18
Hind quarters, choice	27 @31	29 @31
Fore quarters, choice	20 @21	20 @21

Beef Cuts.

Steer loins, No. 1	@45	@43
Steer loins, No. 2	@44	@41
Steer short loins, No. 1	@55	@53
Steer short loins, No. 2	@53	@49
Steer loin ends (hips)	@35	@34
Steer loin ends, No. 2	@35	@34
Cow loins	@29	@30
Cow short loins	@36	@36
Cow loin ends (hips)	@22	@24
Steer ribs, No. 1	@30	@31
Steer ribs, No. 2	@29	@30
Cow ribs, No. 2	@20	@23
Cow ribs, No. 3	@16	@15
Steer rounds, No. 1	@26	@26
Steer rounds, No. 2	@25½	@25½
Steer chucks, No. 1	@19½	@19½
Steer chucks, No. 2	@19	@19
Cow rounds	@21	@21
Cow chucks	@16½	@16
Steer plates	@15	@14½
Medium plates	@12½	@12½
Briskets, No. 1	@20	@20
Steer navel ends	@11	@11½
Cow navel ends	@11	@11
Fore shanks	@11	@11
Hind shanks	@10	@ 9
Strip loins, No. 1, boneless	@70	@70
Strip loins, No. 2	@60	@66
Sirloin butts, No. 1	@40	@40
Sirloin butts, No. 2	@30	@32
Bee' tenderloins, No. 1	@75	@80
Beef tenderloins, No. 2	@70	@75
Rump butts	25 @30	20 @27
Flank steaks	@27	@25
Shoulder clods	21 @22	18 @20
Hanging tenderloins	@20	@18

Beef Products.

Brains (per lb.)	@12	10 @11
Hearts	@14	@14
Tongues, 4@5	35 @36	@35
Sweetbreads	@42	@40
Ox-Tails, per lb.	@15	5 @10
Fresh tripe, plain	7 @ 8	@ 6
Fresh tripe, H. C.	@10	@ 8
Livers	17 @22	17 @22
Kidneys, per lb.	@14	@15

Veal.

Choice carcass	25 @26	24 @26
Good carcass	20 @24	23 @24
Good saddles	30 @35	25 @32
Good backs	18 @22	14 @17
Medium backs	14 @15	12 @13

Veal Products.

Brains, each	12 @14	11 @12
Sweetbreads	@75	@80
Calf livers	55 @60	50 @55

Lamb.

Choice lambs	@27	@32
Medium lambs	@25	@28
Choice saddles	@32	@34
Medium saddles	@31	@32
Choice fores	@23	@24
Medium fores	@21	@22
Lamb fries, per lb.	@33	@33
Lamb tongues, per lb.	@16	@15
Lamb kidneys, per lb.	@30	@30

Mutton.

Heavy sheep	@ 8	@ 9
Light sheep	@14	@16
Heavy saddles	@10	@12
Light saddles	@16	@18
Heavy fores	@ 7	@ 8
Light fores	@12	@14
Mutton legs	@18	@21
Mutton loins	@20	@15
Mutton stew	@10	@10
Sheep tongues, per lb.	@16	@15
Sheep heads, each	@12	@10

Fresh Pork, Etc.

Pork loins, 8@10 lbs. avg.	@30	@33
Picnic shoulders	@17	@15½
Skinned shoulders	@18	@19
Tenderloins	@47	@50
Spare ribs	@14	@14
Back fat	@14	@13
Boston butts	@23	@25½
Hocks	@13	@10
Tails	@12	@10
Neck bones	@ 4	@ 4½
Slip bones	@14	@14
Blade bones	@14	@13
Pigs' feet	@ 7	4½@ 5
Kidneys, per lb.	@11	@ 8
Livers	@ 7½	6 @ 7½
Brains	@14	@14
Ears	@ 7	@ 5
Snouts	@ 7	@ 7
Heads	@10	@ 8

DOMESTIC SAUSAGE.

Fancy pork sausage, in 1-lb. cartons	@29
Country style sausage, fresh in link	@22
Country style sausage, fresh in bulk	@20
Country style sausage, smoked	@24
Frankfurts in sheep casings	@25½
Frankfurts in hog casings	@24
Bologna in beef bungs, choice	@21
Bologna in cloth, paraffined, choice	@18½
Bologna in beef middles, choice	@20½
Liver sausage in hog bungs	@19
Smoked liver sausage in hog bungs	@26
Liver sausage in beef rounds	@15
Head cheese	@18
New England luncheon specialty	@31
Minced luncheon specialty	@22
Tongue sausage	@24
Blood sausage	@18
Polish sausage	@21½
Souse	@16

DRY SAUSAGE.

Cervelat, choice, in hog bungs	@51
Thuringer Cervelat	@29
Farmer	@35
Holsteiner	@33
B. C. Salami, choice	@51
Milano Salami, choice, in hog bungs	@50
B. C. Salami, new condition	@30
Frisses, choice, in hog middles	@46
Genoa style Salami	@57
Pepperoni	@45
Mortadella, new condition	@28
Capicolli	@58
Italian style hams	@46
Virginia hams	@55

SAUSAGE IN OIL.

Bologna style sausage in beef rounds—	
Small tins, 2 to crate	$7.25
Large tins, 1 to crate	8.25
Frankfurt style sausage in sheep casings—	
Small tins, 2 to crate	8.50
Large tins, 1 to crate	9.50
Frankfurt style sausage in hog casings—	
Small tins, 2 to crate	8.00
Large tins, 1 to crate	9.00
Smoked link sausage in hog casings—	
Small tins, 2 to crate	7.50
Large tins, 1 to crate	8.50

SAUSAGE MATERIALS.

Regular pork trimmings	@12½
Special lean pork trimmings	18½@19
Extra lean pork trimmings	20½@21
Neck bone trimmings	@15
Pork cheek meat	14½@15
Pork hearts	@11
Native boneless bull meat (heavy)	@17½
Boneless chucks	@16¼
Shank meat	@15¼
Beef trimmings	@13¾
Beef hearts	10½@11
Beef cheeks (trimmed)	@13¾
Dressed canners, 300 lbs. and up	@12¼
Dressed canners, 350 lbs. and up	@12½
Dr. bologna bulls, 500@700 lbs	@14½
Beef tripe	@ 6
Cured pork tongues (can trim)	16½@17

SAUSAGE CASINGS.

(F. O. B. CHICAGO)

Beef casings:	
Domestic round, 180 pack	@ 45
Domestic round, 140 pack	@ 50
Wide export rounds	@ 60
Medium export rounds	@ 50
Narrow export rounds	60 @ 65
No. 1 weasands	@ 17
No. 2 weasands	@ 10
No. 1 bungs	38 @ 40
No. 2 bungs	@ 25
Regular middles	@1.05
Selected wide middles	@2.35
Dried bladders:	
12/15	@2.25
10/12	@2.00
8/10	@1.25
6/8	@ .85
Hog casings:	
Narrow, per 100 yds	@2.75
Narrow, special, per 100 yds	@2.25
Medium, regular, per 100 yds	@1.80
Wide, per 100 yds	@1.00
Extra wide, per 100 yds	@1.15
Export bungs	33 @ 34
Large prime bungs	@ 23
Medium prime bungs	10 @ 12
Small prime bungs	6 @ 7
Middles	18 @ 20
Stomachs	8 @ 10

VINEGAR PICKLED PRODUCTS.

Regular tripe, 200-lb. bbl	$16.00
Honeycomb tripe, 200-lb. bbl	23.00
Pocket honeycomb tripe, 200-lb. bbl	24.00
Pork feet, 200-lb. bbl	15.50
Pork tongues, 200-lb. bbl	79.00
Lamb tongues, long cut, 200-lb. bbl	58.00
Lamb tongues, short cut, 200-lb. bbl	71.00

BARRELED PORK AND BEEF.

Mess pork, regular	$28.00
Family back pork, 24 to 34 pieces	34.50
Family back pork, 35 to 45 pieces	34.50
Clear back pork, 40 to 50 pieces	27.00
Clear plate pork, 25 to 35 pieces	21.00
Brisket pork	23.50
Bean pork	21.00
Plate beef	28.00
Extra plate beef, 200 lb. bbls	29.00

COOPERAGE.

Ash pork barrels, black iron hoops	$1.57½@1.60
Oak pork barrels, black iron hoops	1.65 @1.67½
Ash pork barrels, galv. iron hoops	1.77½@1.80
White oak ham tierces	@3.12½
Red oak lard tierces	2.42½@2.45
White oak lard tierces	2.62½@2.65

OLEOMARGARINE.

Highest grade natural color animal fat margarine in 1-lb. cartons, rolls or prints, f.o.b. Chicago	@25
White animal fat margarines in 1-lb. cartons, rolls or prints, f.o.b. Chicago	@20½
Nut, 1-lb. cartons, f.o.b. Chicago (30 and 60-lb. solid packed tubs, 1c per lb. less.)	@17
Pastry, 60 lb. tubs, f.o.b. Chicago	@15

DRY SALT MEATS.

Extra short clears	@14
Extra short ribs	@14
Short clear middles, 60-lb. avg.	@16
Clear bellies, 18@20 lbs	@14½
Clear bellies, 14@16 lbs	@14⅞
Rib bellies, 20@25 lbs	@14⅜
Rib bellies, 25@30 lbs	@14¼
Fat backs, 10@12 lbs	@10¼
Fat backs, 14@16 lbs	@10⅞
Regular plates	@11¾
Butts	@ 8¾

WHOLESALE SMOKED MEATS.

Fancy reg. hams, 14@16 lbs	@28½
Fancy skd. hams, 14@16 lbs	@30
Standard reg. hams, 14@16 lbs	@27½
Picnics, 4@8 lbs	@21
Fancy bacon, 6@8 lbs	@33½
Standard bacon, 6@8 lbs	@29
No. 1 beef ham sets, smoked—	
Insides, 8@12 lbs	@50
Outsides, 5@9 lbs	@42
Knuckles, 5@9 lbs	@47
Cooked hams, choice, skin on, fatted	@43
Cooked hams, choice, skinned, fatted	@42
Cooked hams, choice, skinless, fatted	@46
Cooked picnics, skin on, fatted	@27
Cooked picnics, skinned, fatted	@28
Cooked loin roll, smoked	@47

ANIMAL OILS.

Prime edible lard oil	@14½
Headlight burning oil	@12⅜
Prime W. S. lard oil	@12⅛
Extra W. S. lard oil	@11⅞
Extra lard oil	@11½
Extra No. 1 lard oil	@11⅛
No. 1 lard oil	@10¾
No. 2 lard oil	@10½
Acidless Tallow oil	@10¼
20 D. C. T. neatsfoot	@18
Pure neatsfoot oil	@14
Special neatsfoot oil	@11¾
Extra neatsfoot oil	@11⅜
No. 1 neatsfoot oil	@11

Oil weighs 7½ lbs. per gallon. Barrels contain about 50 gals. each. Prices are for oil in barrels.

LARD.

Prime steam	@11.85
Prime steam, loose	@11.32½
Kettle rendered, tierces	@11.90
Refined lard, boxes, N. Y.	@12.[illegible]
Leaf, raw	@11.00
Neutral, in tierces	@13.25
Compound, acc. to quantity	11.25@11.50

OLEO OIL AND STEARINE.

Oleo oil, extra, in tierces	10¼@10½
Oleo stocks	9¾@10
Prime No. 1 oleo oil	@ 9½
Prime No. 2 oleo oil	@ 9⅜
Prime No. 3 oleo oil	@ 9⅛
Prime oleo stearine, edible	9½@10

TALLOWS AND GREASES.

Edible tallow, under 1% acid, 45 titre	8½@ 8¾
Prime packers tallow	8¼@ 8½
No. 1 tallow, 10% f.f.a	7¾@ 8
No. 2 tallow, 40% f.f.a	6¾@ 7
Choice white grease	8 @ 8¼
A-White grease	7½@ 7¾
B-White grease, max. 5% acid	7⅜@ 7½
Yellow grease, 10@15% f.f.a	7⅛@ 7⅜
Brown grease, 40% f.f.a	6¾@ 7

VEGETABLE OILS.

Crude cottonseed oil in tanks, f.o.b. Valley points, nom., prompt	@ 7¾
White, deodorized, in bbls., c.a.f. Chgo.	10½@10¾
Yellow, deodorized, in bbls	10½@10¾
Soap stock, 50% f.f.a., f.o.b.	2¼@ 2½
Corn oil, in tanks, f.o.b. mills	7⅝@ 7⅞
Soya bean, f.o.b. mill	9 @ 9½
Coconaut oil, seller's tanks, f.o.b. coast.	6⅝@ 7
Refined in bbls., c.a.f., Chicago, nom.	9½@ 9¾

SPICES.

(These prices are basis f.o.b. Chicago.)

	Whole.	Ground.
Allspice	31	34
Cinnamon	14	18
Cloves	36	40
Coriander	6	8
Ginger	..	20
Mace	1.00	1.05
Nutmeg	..	36
Pepper, black	37	40½
Pepper, Cayenne	..	40
Pepper, red	..	24
Pepper, white	65	69

Retail Section

Is the Independent Retailer Becoming Extinct?

By Dr. Julius Klein, Assistant Secretary of Commerce*

The agonized outcries of retail merchants, or rather a certain portion of them, are resounding through the land. Business consultants everywhere are striving zealously to cure the genuinely poignant suffering from which these lamentations spring. They point out that there is indeed a disquieting measure of cause for concern.

For example, a recent survey of the "life expectancy"—if any—of independent retailers in a large Eastern city showed that for every one hundred grocery stores of this type doing business in 1919, but eight have survived the tribulations of the intervening years.

Perhaps it is but natural that such a startling situation should at once stimulate a good deal of loose thinking, if such it could be called, on the part of hosts of more or less professional "viewers with alarm."

But the inquisitive observer raises the question, "Does this breath-taking downward swoop of the 'life line' (perhaps it would be better to call it the death curve) of independent stores really mean that after ten years 92 grocers out of every 100 have actually gone to their reward, commercially speaking?" Or could it be that many of the 92 have but shifted their status, perhaps been metamorphosed into that new hybrid, the "voluntary chain," which has been appearing quite frequently of late?

Is it Chains or Incompetence?

Insofar as this rapidly shifting process of evolution in retailing has actually meant more cadavers in the morgue of the bankruptcy courts, what have been the fateful items on the fever charts of the unfortunates, which actually have brought on the demise?

At once the chorus of "specialists" arises to present an immediate diagnosis. The ailing retailer, they assert, is being bedeviled by a veritable phalanx of fire-breathing dragons, assailing him on every hand—chain-stores, mail order houses and their novel retail branches, house-to-house soliciting, and other commercial monsters.

Now, it is true that many an unsuccessful retailer attributes his woes mostly to these ogres of competition.

But one feels, sometimes, that the harried retailer is some times a bit too modest in thus contriving to avert attention from himself. Possibly the deeply rooted trouble lies much nearer home than he is willing to admit.

It was the old Greeks who coined that most concise of adages, "Know thyself!" And a course in introspection — in auto-psychoanalysis — could often, I believe, work healing miracles in the modern retail trade.

The plain, blunt truth is that the influence of competition in occasioning retail disasters is enormously exaggerated. It is not nearly so mischievous a power as the "failures" would have us think.

What the Figures Show.

Just what position does it actually occupy? A recent survey by a nationally known commercial credit-rating firm shows that competition accounted for only 3.6 per cent of business failures in 1928. But nearly one-third of the total—31.4 per cent, to be exact—are charged up under the heading of "incompetence!"

It is true that this tabulation covers all phases of business, and possibly the retailer is somewhat out of line from the general average in certain special respects. But even with liberal allowances for that divergence, he must take his share of the responsibility involved in these arresting figures. * * *

Lack of capital, we learn, is responsible for 35 per cent of American business failures, constituting the largest single factor therein. I suspect that this embarrassment of capital shortage arises very often from shortsighted "starting in on a shoe string," "trusting to luck that the 'breaks' may come." They very often do, but not always from the right direction.

It is not my purpose here to analyze the highly intricate financial problem of the present supply and flow of capital. But on that other major malady, "incompetence," I can without hesitation prescribe more rigorous dosages of facts; and, in particular, of that carefully compounded, wonder-working pair of concoctions—market surveys and cost analyses.

A mastery of all of the facts on any given retailing problem generates self-reliance, stimulates true competence—and competence is the most effective offensive in combating competition.

What Handicaps the Retailer.

The present position and future prospects of the retailer—particularly the small independent operator—is unquestionably one of the most vital questions now before this country. It is fraught with momentous issues, with great possibilities of broad social improvement, and on the other hand with stark alternatives of possible misfortune for many thousands of our citizens. * * *

We may view the position of the independent retailer under several heads:

First, what are the outstanding disadvantages under which he operates today?

Second, what are the hopeful, heartening factors in his position?

Third, what does he need to do to maintain himself adequately in the future?

And, lastly, just what are some of the things now being done to help him solve his problems?

Considering the first of these questions, one is compelled to begin by saying that the original setting up of some retail businesses was decidedly ill-advised. For many retail stores there is scant economic justification. They represent hope, ambition—and poor judgment.

In too many instances, the very location is inept. Too many prospective storekeepers are prone to ignore such

*From an address before the Interstate Merchants' Council, at Chicago, Aug. 6, 1929.

Meat Dealer and Chain

A study of the independent meat retailer's specific problems shows that too often *his fear of chain competition is due to his lack of understanding of it.*

He can meet general merchandising trends just as well as the chain does.

If "cash-and-carry" has the greatest appeal, he can turn his market into this kind of a store.

If service is what customers want, he is in better position to give this than is his chain competitor.

The chain has some advantages in costs. Therefore *the independent must study his costs* and make improvements wherever possible.

Above all, he must encourage and participate in closer cooperation between the various units of manufacture and distribution in the meat field.

These are some of the facts brought out in the study of meat retailing made by E. L. Rhoades of the University of Chicago, and reported in THE NATIONAL PROVISIONER of August 10, 1929.

important factors as the proximity of competitors; the nature of the surroundings; the convenience to car-stops; the advertising necessities; the number, types, purposes and destinations of the passers-by.

Retail store owners fail, a good many times, to measure their market justly, either in nature or extent. They may be careless as to their store personnel, or they do not plan the store right—do not make it attractive. With 85 per cent of the buying in retail stores today being done by women—even in hardware and paint stores—the far-sighted retailer is, commercially at least, graciously considerate of My Lady's whims and foibles.

Carries Too Much Stock.

There may be great waste and loss arising from injudicious choice and slack, careless management of the stock of goods carried. Much of the stock of the average retail merchant is apt to be deadwood. It does not move. It makes no profits. A merchant striving for success needs to make at frequent intervals a drastic "check-up" of the items he has been handling. If they prove to be slow-moving and unprofitable, he should have no hesitation in eliminating them.

Results developed through investigations by the Department of Commerce has shown conclusively that it is very often possible to increase a merchant's profits substantially by means of an extensive reduction of the items in his inventory. Sometimes a 50 per cent cut in the number of different articles carried may bring about a 50 per cent increase in net returns.

Another common cause of loss is laxity in credit extension. It has been estimated that, out of the 24 billion dollars of our retail sales on credit, at least a billion a year is lost through mistakes in credit policies, collections, and careless installment methods—truly a terrific drain on the resources of the retailer.

(Continued on page 54.)

RETAILERS ELECT OFFICERS.

The election of officers of the National Association of Retail Meat Dealers for the ensuing year was held by the board of directors immediately following the close of the Detroit convention last week. William B. Margerum was elected chairman of the board and John A. Kotal was made manager.

Other officers elected were: President, George Kramer, New York City; vice-presidents, Charles Kroh of Cleveland, O., and Val Ness, Minneapolis, Minn.; secretary, John A. Kotal, Chicago; treasurer, Charles Schuck, New York City; sergeant at arms, G. Fageros, Minneapolis; inside guard, Phil Provo, Toledo, O.; outside guard, R. Frey, Buffalo, N. Y.

Directors elected for two-year terms include A. J. Zahn, Milwaukee, Wis.; J. D. Lukenbill, St. Louis; A. S. Pickering, Cleveland. John T. Russell of Chicago was appointed chairman of the national legislative committee; A. S. Pickering, Cleveland, chairman, publicity committee, and J. D. Lukenbill, St. Louis, chairman, public relations committee.

The 1930 convention will be held in Minneapolis, Minn.

What Retailers Talk About

In urging members of local associations to cooperate closely with the national organization, National President George Kramer, in his report to the annual convention last week, stressed the fact that retailers today must be accurately informed. "Retailing," he said, "no longer can be looked upon as an easy way of making a living," and he declared that the national body can be of great assistance in helping dealers with their problems.

He recommended close cooperation with the Better Business Bureau in correcting evils of false advertising and misrepresentation of goods. The purpose of this bureau is "to increase public confidence in the printed and spoken word of business, to reduce unfair competition and to help the public protect itself against misrepresentation, deception and fraud."

President Kramer also urged the establishment of a vocational department for commercial education in each state having local associations, in order to train market men in scientific marketing and distribution.

Other Foods Compete with Meat.

The report of Wm. B. Margerum, chairman of the board of directors of the national association, reviewed the work of the association during the past year. Referring to the results of the questionnaire of October, 1928, Mr. Margerum said that a majority of those replying admitted that canned foods, fish, fruits and vegetables are being eaten in preference to meat. His report also recommended bills to aid retailers in establishing Sunday closing regulations in their respective cities.

On the subject of uniform grading of meats, Mr. Margerum said: "Commmercial grading of meat is an economic necessity of sufficient importance to warrant national legislation, appropriation and supervision. This could be done at a nominal cost. The economic benefits to be derived would exceed its cost many times over. Only national legislation and supervision can provide the stimulus and authority necessary to guarantee uniformity."

Packers who might object to such grading because of having nationally branded products, he said, could maintain their individual brands by applying stickers after meats have been government graded.

On behalf of the board of directors it was recommended that local groups cooperate, wherever possible, to meet competition. It also was recommended, for consideration of the National Livestock and Meat Board, that a movie reel be prepared depicting the cutting of lamb as conducted in the recent lamb campaign. This movie reel would be exhibited at conventions and local meetings to train retailers in proper cutting methods of lamb.

Retailer and Meat Tariff.

John T. Russell, Chicago, read the report of the legislative committee, of which he is chairman. He traced the work of the committee in regard to the stand taken by the National Association of Retail Meat Dealers in opposing the proposed higher tariff on meats.

Pointing out that a higher meat tariff means higher meat prices in this country, Mr. Russell said: "I predict that if careful consideration is not given to the high prices of the so-called rougher cuts, the consumers that are now buying them will quit buying them or refrain from eating meat."

Another report read at the convention was that of Joseph F. Seng, chairman of the publicity committee. This report stressed the advisability of a trade practice conference for the meat industry, and declared that it would be of great assistance to retailers in helping to eliminate price discriminations and substitutions of quality.

For the bnefit of the delegates Mr. Seng described the procedure of trade practice conferences and what they attempt to accomplish.

NEWS OF THE RETAILERS.

Wm. Moore has purchased the Wilson Cash Grocery & Market, Wilson, Okla., from his father, J. Matt Moore.

H. L. Washburn, Brewster, Wash., has sold his stock of meats, etc., to C. E. Blackwell & Co.

The Henry Levy Co., San Francisco, Calif., wholesale butcher, has engaged in business at 1 Montgomery st.

The Central Market Co., Norway, Mich., has purchased the meat business of Max Vielmetti.

G. J. Terry has succeeded to the business of the Muma Meat Market, Brown City, Mich.

A. L. Rothdow has been succeeded in the meat business at 425 N. Main st., Cheboygan, Mich., by Robert Burrows.

John Mishler has purchased the meat market of Samuel P. Curtis, at Shipshewanna, Ind.

S. Weilbrenner has added a meat department to his grocery store at Mt. Vernon, Ind.

John Rosenberger has purchased the Sanitary Main Meat Market, Brookville, Ind.

Nicholas Donvito has moved his meat market from 3705 Woodbine ave., Cleveland, O., to 355 Bosworth road.

Sam Blume has purchased the meat business of Oscar Blum at 2752 Home ave., Dayton, O.

The West Side Meat Market has been opened at Washington and West 19th st., Lorraine, O.

F. M. Kirkland has engaged in the meat business in Kirtland road, Willoughby, O., near Mentor ave.

E. F. Larson has been succeeded in the meat business at Mt. Vernon, Wash., by Clifford Swanson.

L. J. Abraham has sold his interest in the City Meat Market, 105 W. Main st., Seattle, Wash., to Seth Thomas.

Jack Peters has engaged in business at Astoria, Ore., as Columbia Meat Market.

J. E. Olson has sold his interest in the Olson-Rowles Co., W. 605 Sprague, Spokane, Wash., to J. W. Rowles.

M. Kippes has engaged in the meat business at 32nd and Division sts., Portland, Ore.

The Mutual Stores, Inc., Benicia, Calif., will add a meat market.

L. A. Goree, of the Savemore Grocery, Alhambra ave., Martinez, Calif., is adding a meat department.

New York Section

NEW YORK NEWS NOTES.

Trunz Pork Stores, Inc., announce the addition of a new store to their chain on Saturday, August 17, at No. 846 Fresh Pond Road, Brooklyn.

S. B. Dietrich, in charge of the beef department of the East Side Packing Company, East St. Louis, spent a few days in New York during the past week.

Charles E. Field, assistant to D. O'Crowley, Nagle Packing Co., Jersey City, was married last week and is spending his honeymoon in Massachusetts.

Andrew Bruggner, supervising credit manager, Adolf Gobel, Inc., Brooklyn branch, has just returned from Washington, D. C., where he spent several days on business.

Miss Mabel Fink, secretary to G. A. Schmidt, president, Stahl-Meyer, Inc., is burning up gas and the New York state roads in an effort to get acquainted with her new car.

Richard W. Howes of Swift & Company, Chicago, and Mrs. Howes returned on the S.S. Hamburg on Monday of last week after spending three months in Europe.

M. G. Harbula, air conditioning, refrigerating, heating, ventilating and drying engineer, has moved his offices to suite 846 of the General Motors Bldg., 1775 Broadway, New York City.

M. P. Chapin, Wilson & Co., Chicago, spent several days of last week in New York and vicinity on business. C. S. Gumblick, manager Westchester branch, Wilson & Co., is on a motor tour to Nova Scotia.

J. K. Fisher, New York provision department of Swift & Company, is vacationing at Eddy Farm, Sparrowbush, New York. W. E. Frost, manager, Swift & Company, 13th Street Market, is getting acquainted with the state of New Hampshire during his vacation.

John J. Timmons, master mechanic of the New York Butchers' Dressed Meat Co., is spending his vacation in the Tennessee mountains. Edward J. Kelley, assistant office manager, New York Butchers' Dressed Meat Co., is on a two weeks' motor trip throughout New England.

Urban P. Adams, general superintendent, Armour and Company, 120 Broadway, New York, just returned with Mrs. Adams from a vacation which he spent in Maine. Charles Wilson, in charge of the small stock department, city territory, Armour and Company, motored to Saranac Lake for his vacation. Charles W. Smith, dry sausage department, country territory, Armour and Company, is also enjoying a well-earned vacation.

Following is a report of the New York City Health Department of the number of pounds of meat, fish, poultry and game seized and destroyed in the City of New York during the week ended August 10, 1929: Meat— The Bronx, 10 lbs.; Queens, 303 lbs.; total, 313 lbs. Fish—The Bronx, 2,510 lbs.

AMONG RETAIL MEAT DEALERS.

At a meeting of Ye Olde New York branch, held last week, the date of the annual dinner dance was definitely set for January 12, 1930, and arrangements are to be made to hold it at the Pennsylvania Hotel. The Yorkville and Westchester branches are to be affiliated with Ye Olde New York branch in this affair. Lester Kirschbaum, as announced before, has been appointed chairman.

A big mass meeting was held on Thursday evening, August 18, at the Staten Island branch for the purpose of reorganizing the branch, which was established over a year ago, and to bring about better closing hours. Every meat dealer in Staten Island had been invited to attend. The program included a talk by David Van Gelder on figuring costs, and the discussion by L. Baldwin and W. A. Wolk on cooperative buying. George Kramer, president of the national association, was the guest of honor.

The Jamaica and South Brooklyn branches held a meeting on Tuesday, August 13, for the purpose of setting the date and place for their annual banquet and ball. Sunday, February 9, has been set aside and the Knights of Columbus clubhouse at 1 Prospect Park West, Brooklyn, has been chosen. The following committee officers were elected and their choice assures success: Joseph Rossman, chairman; John Hilderman, treasurer, and Gus Fernquist, secretary.

Early closing on Saturday evenings is meeting with splendid results. Chris Rosell, president of the Jamaica Branch, expects his members to make an excellent showing.

THE INDEPENDENT RETAILER.

(Continued from page 53.)

In numerous instances, retailers unwisely undertake types of service that result in loss—such, for example, as deliveries over too extensive a territory, or in too small amounts.

In consequence of such deterrent elements, there is a large class of retail business men whose income is so small as to puzzle the observer when he tries to figure out how they can possibly make both ends meet.

Advantages of Independent Retailer.

Let us look now at the other side of the picture. If the independent retailer faces certain undeniable handicaps, he possesses, also, a number of highly important advantages.

As contrasted with the units in larger organizations, he enjoys greater freedom of action. He is not restricted by unvarying systems. He is at liberty to adjust his methods and his stock to the peculiar tastes, moods and predilections of his clientele. He has a broad leeway for the qualities of flexibility and adaptability in the conduct of his business.

This freedom is a challenge to his resourcefulness, a stimulus to his merchandising ingenuity. He is able to devise original methods that will appeal especially to his customers. This possibility of rendering a pleasingly individual service is, perhaps, the greatest asset of the independent retailer today.

He is, as a rule, an integral part of his community or neighborhood. He knows his patrons not only as customers but as people—is familiar with their circumstances, their likes and dislikes, their well-grounded preferences and their capricious whims.

In his store, therefore, he greets them in a spirit of old-established friendliness. So he has that intangible but invaluable quality that we may call "the personal touch." There is a psychological asset here that every independent retailer should realize and justly prize.

The vast majority of independent American business men, possessing a reasonable margin of capital, with native ability and with willingness to work, to utilize new methods, and to take advantage of new conditions, have as great an opportunity for success today as ever in the past—in fact, a greater opportunity, because of the steady advance in our living standards and our buying power.

Should Try to Be Efficient.

What does the independent retailer need to do in order to attain success? Before all else, he needs, I think, to take a leaf from the book of his formidable competitors—that leaf on which the word "Efficiency" is written.

He needs to introduce (or reinforce) business practices of the most rigorous economy, based on principles of modern scientific management. Innumerable retail stores are already so managed, being correspondingly successful; and whatever I have said in the way of criticism should be considered as applying only to those enterprises which are obviously deficient.

To proceed efficiently, the independent retailer needs above all else (as I have already emphasized) dependable facts as to his particular trade problem. There is certainly no lack of statistical and factual services, and of eager prophets and seers (often of a self-appointed, self-anointed variety) ready to furnish the inquiring retailer with facts or near-facts. Some of these are fairly good and genuine and others suspiciously synthetic.

The retailer's main difficulty then seems to be to choose those facts that are really trustworthy and useful to him. In this important task he would do well to consult the facilities of the Department of Commerce, particularly its tabulation of the functions of some 600 business researching agencies. These are scattered throughout the land and cover every conceivable type of trade.

If he is to survive, the retailer must marshal every possible item of experience and information bearing upon his particular situation. And that situation is one of profound concern to the entire nation.

As President Hoover expressed it when he was Secretary of Commerce, "the foundation of American business is the independent business man. . . . We must maintain his opportunity and his individual service."

for Economical Transportation

CHEVROLET

CHEVROLET *Six-Cylinder* TRUCKS

Six-Cylinder Performance Outstanding Economy & Exceptional Capacity -- at Amazing Low Prices!

Chevrolet Six-Cylinder Trucks have set a new standard for performance in the low-price field. The new six-cylinder valve-in-head motor is smooth, powerful and unusually flexible in traffic. The four-wheel brakes are quiet and positive. And steering is delightfully easy over any road.

Chevrolet Six-Cylinder Trucks provide gasoline mileage equal to that of their famous four-cylinder predecessors. Rugged construction in every unit gives them remarkable dependability. And unusual maintenance economy is assured by inexpensive nationwide service and extremely low-priced parts.

Chevrolet Six-Cylinder Trucks are built with an over-length, rigidly-braced, channel-steel frame. This makes possible the mounting of bodies of exceptionally large carrying capacity. And, whether the loads be of concentrated weight or of bulky materials, they are properly distributed and balanced.

But, most remarkable of all, these new Chevrolet Trucks *are actually available in the price range of the four!* And there is a Chevrolet body type designed to meet your individual requirements. See your Chevrolet dealer today—and arrange for a trial load demonstration.

CHEVROLET MOTOR COMPANY, DETROIT, MICHIGAN
Division of General Motors Corporation

Sedan Delivery ..... $595 Light Delivery Chassis ...... $400 1½ Ton Chassis ...... $545 1½ Ton Chassis with Cab $650

All prices f. o. b. factory, Flint, Michigan

A SIX IN THE PRICE RANGE OF THE FOUR!

NEW YORK MARKET PRICES

LIVE CATTLE.

Steers, good	$12.75@13.75
Steers, medium	10.50@13.00
Cows, common and medium	6.75@ 8.50
Bulls, cutter-medium	6.00@ 9.25

LIVE CALVES.

Vealers, good to choice	15.50@19.00
Vealers, medium	10.50@15.50

LIVE SHEEP AND LAMBS.

Lambs, good to choice	13.00@14.50
Lambs, medium	11.00@13.00
Lambs, common	8.00@11.00
Ewes, medium to choice	4.00@ 6.00

LIVE HOGS.

Hogs, 160-210 lbs	$ @12.25
Hogs, medium	@12.25
Hogs, 120 lbs	@12.25
Roughs	@11.00
Good Roughs	@11.50

DRESSED HOGS.

Hogs, heavy	@18¼
Hogs, 180 lbs	@18¾
Pigs, 80 lbs	@18½
Pigs, 80-140 lbs	@19

DRESSED BEEF.

CITY DRESSED.

Choice, native heavy	.26 @27
Choice, native light	.26 @27
Native, common to fair	.24½@25½

WESTERN DRESSED BEEF.

Native steers, 600@800 lbs	.24 @26
Native choice yearlings, 400@600 lbs	.25 @26
Good to choice heifers	.23 @24
Good to choice cows	.21 @22
Common to fair cows	.19 @20
Fresh bologna bulls	.17 @18

BEEF CUTS.

	Western.	City.
No. 1 ribs	@32	30 @32
No. 2 ribs	.28 @30	29 @30
No. 3 ribs	.25 @27	27 @28
No. 1 loins	@40	42 @44
No. 2 loins	.36 @38	36 @41
No. 3 loins	.30 @35	32 @35
No. 1 hinds and ribs	.29 @30	30 @32
No. 2 hinds and ribs	.28 @29	28 @29
No. 3 hinds and ribs	.26 @27	26 @27
No. 1 rounds	@26	@26
No. 2 rounds	@25	@25
No. 3 rounds	@24	@24
No. 1 chucks	.21 @22	21 @22
No. 2 chucks	@19	@20
No. 3 chucks	@18	18 @19
Bolognas	.17 @18	17½@18½
Rolls, reg., 6@8 lbs. avg		.22 @23
Rolls, reg., 4@6 lbs. avg		.17 @18
Tenderloins, 4@6 lbs. avg		.60 @70
Tenderloins, 5@6 lbs. avg		.80 @90
Shoulder clods		.10 @11

DRESSED VEAL AND CALF.

Prime veal	@31
Good to choice veal	.28 @30
Med. to common veal	.15 @21
Good to choice calves	.21 @25
Med. to common calves	.17 @21

DRESSED SHEEP AND LAMBS.

Lambs, prime	.33 @35
Lambs, good	.30 @32
Sheep, good	.19 @21
Sheep, medium	.15 @17

FRESH PORK CUTS.

Pork loins, fresh, Western, 10@12 lbs	.29 @30
Pork tenderloins, fresh	.58 @60
Pork tenderloins, frozen	.55 @56
Shoulders, city, 10@12 lbs. avg	.19 @20
Shoulders, Western, 10@12 lbs	.19 @20
Butts, boneless, Western	.28 @29
Butts, regular, Western	.24 @25
Hams, Western, fresh, 10@12 lbs. avg	.26 @27
Hams, city, fresh, 6@10 lbs. avg	.28 @29
Picnic hams, Western, fresh, 6@8 lbs average	.17 @18
Pork trimmings, extra lean	.25 @26
Pork trimmings, regular, 50% lean	.15 @16
Spareribs, fresh	.16 @17

SMOKED MEATS.

Hams, 8@10 lbs. avg	.27 @28
Hams, 10@12 lbs. avg	.27 @28
Hams, 12@14 lbs. avg	.26½@27½
Picnics, 4@6 lbs. avg	.18 @19
Picnics, 6@8 lbs. avg	.17 @1
Rollettes, 6@8 lbs. avg	.18½@19½
Beef tongue, light	.32 @36
Beef tongue, heavy	.36 @3[illegible]
Bacon, boneless, Western	.23 @24
Bacon, boneless, city	.22 @23
Pickled bellies, 8@10 lbs. avg	.19 @20

FANCY MEATS.

Fresh steer tongues, untrimmed	30c	a pound
Fresh steer tongues, l. c. trm'd	42c	a pound
Sweetbreads, beef	70c	a pound
Sweetbreads, veal	$1.00	a pair
Beef kidneys	20c	a pound
Mutton kidneys	11c	each
Livers, beef	35c	a pound
Oxtails	16c	a pound
Beef hanging tenders	28c	a pound
Lamb fries	10c	a pair

BUTCHERS' FAT.

Shop fat	@ 2
Breast fat	@ 4
Edible suet	@ 5½
Cond. suet	@ 4½

GREEN CALFSKINS.

	5-9	9½-12½	12½-14	14-18	18 up
Prime No. 1 veals	.21	2.30	2.50	2.70	3.75
Prime No. 2 veals	.19	2.10	2.25	2.45	3.50
Buttermilk No. 1	.18	1.95	2.15	2.35	...
Buttermilk No. 2	.16	1.75	1.90	2.10	...
Branded Gruby	.10	1.15	1.20	1.40	1.95
Number 3	At value				

LIVE POULTRY.

Fowls, colored, per lb. via freight	@30
Broilers	.27 @28

BUTTER.

Creamery, extras (92 score)	@43½
Creamery, firsts (88 to 89 score)	.40½@41¾
Creamery, seconds (84 to 87 score)	.39 @40
Creamery, lower grades	.38 @38½

EGGS.

(Mixed colors.)

Extras, dozen	.36 @37
Extra firsts, doz	.34½@35½
Firsts, doz.	.33¼@33½
Checks	.27 @29½

DRESSED POULTRY.

FRESH KILLED.

Fowls—fresh—dry packed—12 to box—fair to good:	
Western, 60 to 65 lbs. to dozen, lb	.30 @32
Western, 48 to 54 lbs. to dozen, lb	.29 @30
Western, 43 to 47 lbs. to dozen, lb	.28 @29
Western, 36 to 42 lbs. to dozen, lb	.27 @28
Western, 30 to 35 lbs. to dozen, lb	.26 @27
Fowls—fresh—dry pkd.—12 to box—prime to fcy.:	
Western, 60 to 65 lbs. to dozen, lb	.33 @34
Western, 48 to 54 lbs. to dozen, lb	.31 @32
Western, 43 to 47 lbs. to dozen, lb	.30 @31
Western, 36 to 42 lbs. to dozen, lb	.29 @30
Western, 30 to 35 lbs. to dozen, lb	.28 @29
Ducks—	
Long Island, per lb	.22 @25
Turkeys—	
Western, toms, fair to good	.25 @30
Western, hens, fair to good	.27 @33
Squabs—	
White, ungraded, per lb	.40 @50
Fowls—frozen—dry pkd.—fair to good—12 to box:	
Western, 60 to 65 lbs., lb	.30 @32
Western, 55 to 59 lbs., lb	.29 @31
Western, 43 to 47 lbs., lb	.28 @29
Western, 30 to 35 lbs., lb	.26 @27

BUTTER AT FOUR MARKETS.

Wholesale prices of 92 score butter at Chicago, New York, Boston and Philadelphia, week ended Aug. 8, 1929:

Aug.	2	3	5	6	7	8
Chicago	42½	42½	42¼	41¾	41¾	43
N. Y.	43½	43½	43½	43	43	43½
Boston	44	44	44	43½	43½	44
Phila.	44½	44½	44½	44	44	44½

Wholesale prices of carlots—fresh centralized butter—90 score at Chicago:

42½	42½	42¼	41¾	41¾	42½

Receipts of butter by cities (tubs):

	Wk. to Aug.8.	Prev. week.	Last year.	—Since Jan. 1— 1929.	1928.
Chicago.	44,953	45,691	38,362	2,156,660	2,063,642
N. Y.	61,979	62,645	62,236	2,353,503	2,207,194
Boston..	21,464	24,584	24,710	817,651	856,721
Phila.	18,088	21,966	16,076	749,278	730,667
Total	146,484	154,886	141,384	6,077,092	5,858,224

Cold storage movement (lbs.):

	In Aug. 8.	Out Aug. 8.	On hand Aug. 9.	Same week-day last year.
Chicago	216,278	23,893	27,784,812	22,805,727
New York	216,365	41,602	20,686,923	14,854,747
Boston	145,056	63,554	10,236,562	10,246,861
Phila.	91,692	22,924	6,720,233	6,293,204
Total	669,391	151,973	65,428,530	54,300,539

FERTILIZER MATERIALS.

BASIS NEW YORK DELIVERY.

Ammoniates.

Ammonium sulphate, bulk, delivered per 100 lbs.	2.10@ 2.15
Ammonium sulphate, double bags, per 100 lbs. f.a.s. New York	@ 2.15
Blood, dried, 15-16% per unit	@ 4.50
Fish scrap, dried, 11% ammonia 10% B. P. L., f.o.b. fish factory	4.00 & 10c
Fish guano, foreign, 13@14% ammonia, 10% B. P. L.	4.75 & 10c
Fish scrap, acidulated, 6% ammonia, 3% A. P. A., f.o.b. fish factory	3.50 & 50c
Soda Nitrate, in bags, 100 lbs. spot	@ 2.07
Tankage, ground, 10% ammonia, 15% B. P. L. bulk	4.35 & 10c
Tankage, unground, 9@10% ammo	4.00 & 10c

Phosphates.

Bone meal, steamed, 3 and 50 bags, per ton	@28.00
Bone meal, raw, 4½ and 50 bags, per ton	@36.50
Acid phosphate, bulk, f.o.b. Baltimore, per ton, 16% flat	@ 9.50

Potash.

Manure salt, 20% bulk, per ton	@12.50
Kainit, 12.4% bulk, per ton	@ 9.10
Muriate in bags, basis 80%, per ton.	@36.75
Sulphate in bags, basis 90%, per ton	@47.75

Beef.

Cracklings, 50% unground	@ 1.05
Cracklings, 60% unground	@ 1.15

Meat Scraps, Ground.

50%	@65.00
55	@72.00

BONES, HOOFS AND HORNS.

Round shin bones, avg. 48 to 50 lbs., per 100 pcs	95.00@125.00
Flat shin bones, avg. 40 to 45 lbs., per 100 pcs	@ 85.00
Black or striped hoofs, per ton	45.00@ 50.00
White hoofs, per ton	@ 75.00
Thigh bones, avg. 85 to 90 lbs., per 100 pieces	@110.00
Horns, according to grade	75.00@200.00

NEW YORK LIVESTOCK.

Receipts of livestock at New York markets for week ended Aug. 10, 1929, are officially reported by the U. S. Bureau of Agricultural Economics as follows:

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City	3,764	6,095	1,763	34,769
Central Union	2,574	1,326	....	14,985
New York	536	16,914	3,453	3,885
Total	6,874	24,335	5,216	53,639
Previous week	6,536	13,727	19,359	59,667
Two weeks ago	7,911	14,044	18,117	58,055

S.

@ 2.15

@ 2.15
@ 4.50

00 & 10c

75 & 10c

50 & 50c
@ 2.07

5 & 10c
00 & 10c

@28.00

@36.50

@ 9.50

@12.50
@ 9.10
@36.75
@47.75

@ 1.05
@ 1.15

@65.00
@72.00

NS.

00@125.00

@ 85.00
00@ 50.00
@ 75.00

@110.00
00@200.00

K.

w York
0, 1929,
e U. S.
mics as

s.	Sheep.
33	34,760
..	14,985
53	3,885
16	53,639
59	59,667
17	58,055